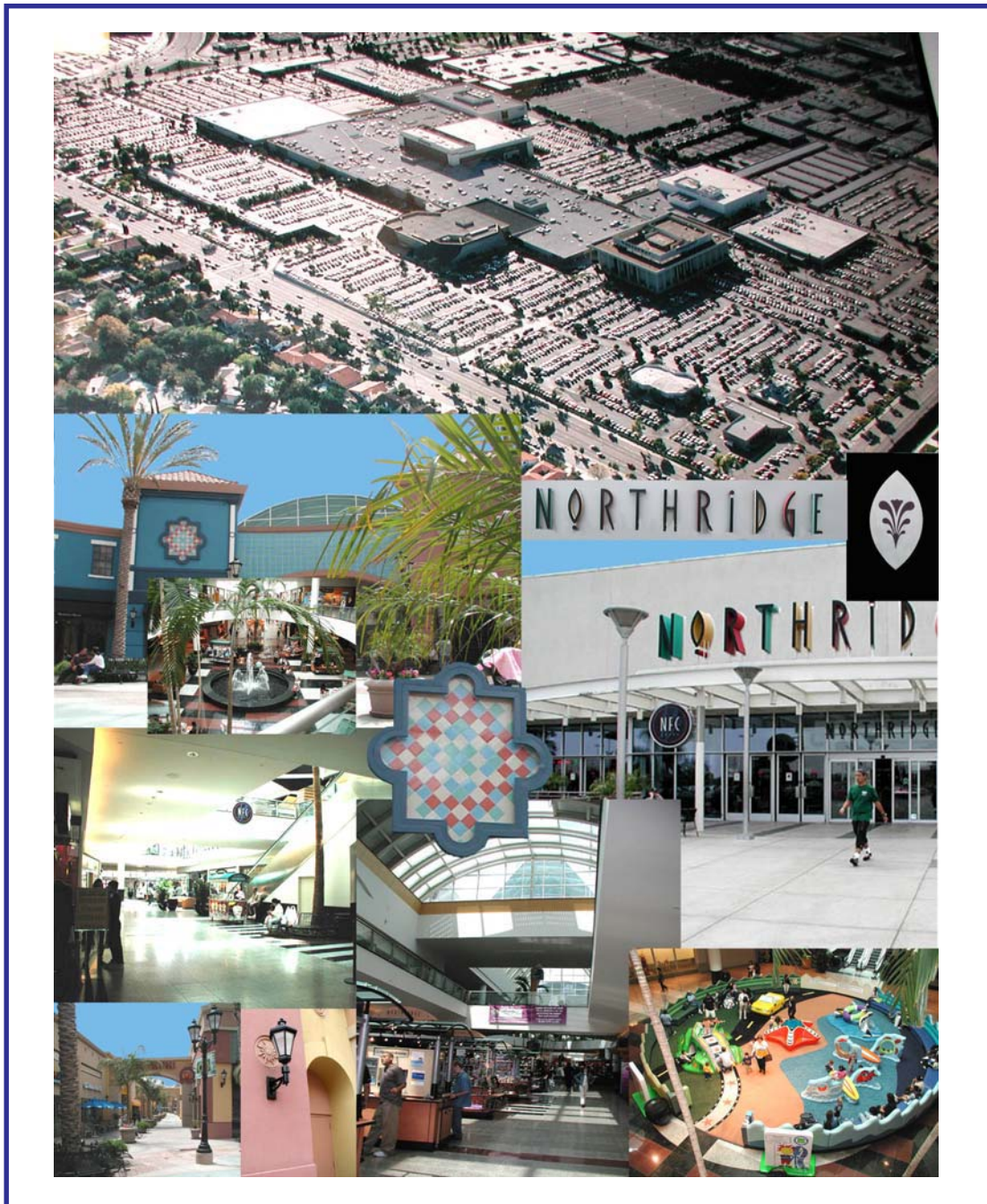


TENANT CRITERIA MANUAL



INTRODUCTION

LETTER OF INTRODUCTION	3
PROJECT DIRECTOR	5
Landlord's address	
Landlord's MEP reviewers address	
Local permitting address	
PLANS	5-9
Location and Site Plan	
Lower Level Plan	
Upper Level Plan	

TENANT SUBMISSIONS AND PERMIT REQUIREMENTS

SUBMISSIONS	13
Landlord's Address For Plan Submission	
Document submissions	
PERMITS	14~15
Required permits and inspections	
Building code information	

ARCHITECTURAL DESIGN CRITERIA

ALL TENANTS	19~22
Architectural drawing requirements	
Signage drawing requirements	
Design philosophy	
IN-LINE TENANTS (including restaurant tenants).....	23~54
Storefront design criteria	
Control zone criteria	
Store interior design criteria	
Storefront signage design criteria	
Storefront blade sign design criteria	
Architectural details	
FOOD COURT TENANTS	55~64
Food court design criteria	
Landlord supplied architectural items	
Control zone criteria	
Interior design criteria	
Signage design criteria	
Food court details	



MECHANICAL DESIGN CRITERIA

ALL TENANTS	67
HVAC drawing requirements	
IN-LINE TENANTS	67
Landlord supplied HVAC	
Design parameter	
TENANT SUPPLIED HVAC (food court, restaurant, & special need tenants).....	68~70
Tenant supplied HVAC	
MECHANICAL DETAILS (all tenants).....	71~82

ELECTRICAL DESIGN CRITERIA

ALL TENANTS	85~87
Electrical drawing requirements	
Landlord supplied electrical/ telephone	
ELECTRICAL DETAILS (all tenants).....	88~89

PLUMBING DESIGN CRITERIA

ALL TENANTS	93~94
Plumbing drawing requirements	
Landlord supplied domestic water, sanitary, grease & gas	
PLUMBING DETAILS (all tenants).....	95~97

SPRINKLER DESIGN CRITERIA

ALL TENANTS	101~102
Sprinkler drawing requirements	
Landlord supplied sprinkler system	

FIRE ALARM DESIGN CRITERIA

ALL TENANTS	
Fire alarm drawing requirements	
Landlord supplied fire alarm	





TENANT CRITERIA MANUAL INTRODUCTION

LETTER OF INTRODUCTION

This manual has been prepared to assist the Tenant's architect and engineer(s) to prepare drawings and specifications that will meet the Center design criteria. Our objective is to allow the maximum expression of a store's individual personality and character while maintaining a cohesive design theme throughout the Center.

The criteria herein are not intended to contradict any code requirements that may govern this project. It is the responsibility of the Tenant's architect, engineers and contractors to comply with all applicable codes. Any questions concerning the information presented in this manual should be brought to the Tenant Coordinator's attention as soon as possible to minimize design revisions.

The Tenant Print Package, ("Print Package") consists of:

- Tenant Design Criteria Manual.
- Lease Outline Drawing (L.O.D.).
- Previous Tenant Plans (if available).

All tenant plan submissions are to be sent to:

General Growth Management, Inc.
Attn.: Tenant Coordination Department
110 North Wacker Drive
Chicago, IL 60606
Phone: 312-960-5000
Fax: 312-960-5064

This information is also available in our web-site: www.generalgrowth.com



PROJECT DIRECTORY



DEVELOPER/TENANT INFORMATION

General Growth Properties, Inc.
110 North Wacker Drive
Chicago, IL 60606
Tel: 312-960-5000
Fax: 312-960-5064

TENANT PLAN REVIEW

General Growth Properties, Inc.
110 North Wacker Drive
Chicago, IL 60606
Tel: 312-960-5000
Fax: 312-960-5064

CENTER MANAGEMENT

Northridge Fashion Center
9301 Tampa Avenue
Northridge, CA 91324
Tel: (818) 885-9700
Fax: (818) 885-0029

LANDLORD APPROVED CONTRACTORS

Fire Sprinklers:
All Ready Fire Sprinkler
Tel: (626) 913-6720
Fax: (626) 339-3778

Fire Alarm and Safety:
National Fall-Safe Co.
Tel: (714) 895-4543
Fax: (714) 892-7313

Roofing:
Eberhard Roofing
Tel: (818) 782-4604
Fax: (818) 782-5099

Certified Air Balance Co.
Winair, Inc.
Tel: (714) 827-9880
Fax: (714) 827-9883

PLAN CHECK

City of Los Angeles
Department of Building and Safety
14425 Erwin Street Mall
Van Nuys, CA 91401

Architectural Plan Check
Tel: (818) 756-8241
Fax: (818) 756-9121

L. A. County Health Department
San Fernando Valley Permit Assistance Center
14437 Erwin Street Mall
Van Nuys, CA 91401
Tel: (818) 756-7572

Mechanical Plan Check
Tel: (818) 756-8744

Electrical Plan Check
Tel: (818) 756-8244

Fire Department Plan Check
Tel: (818) 756-8135

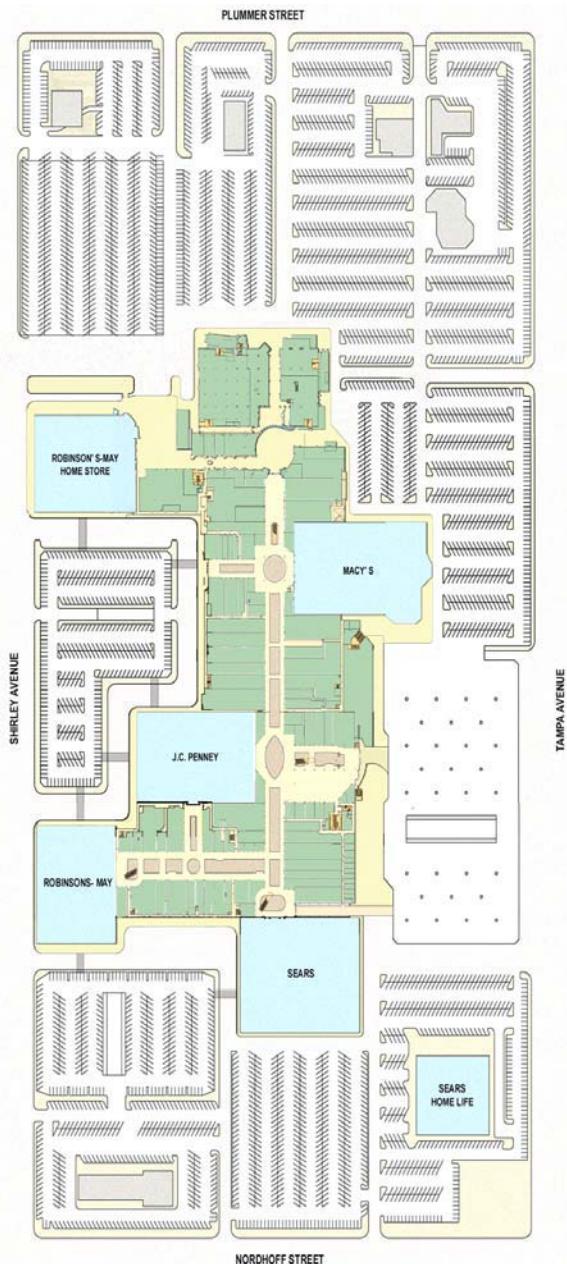
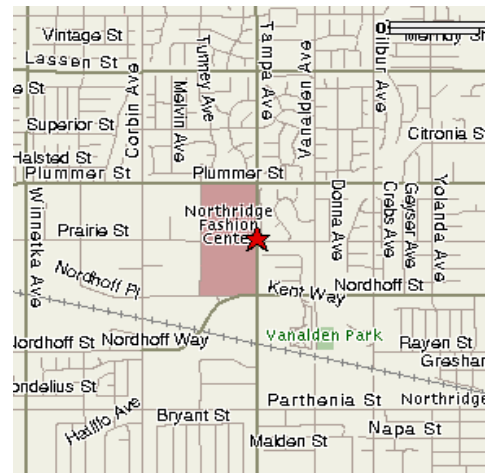
UTILITIES

Department of Water and Power
Customer Service Dept.
Tel: (800) DIAL-DWP

Southern California Gas Co.
Service Bureau
Tel: (800) 427-2000

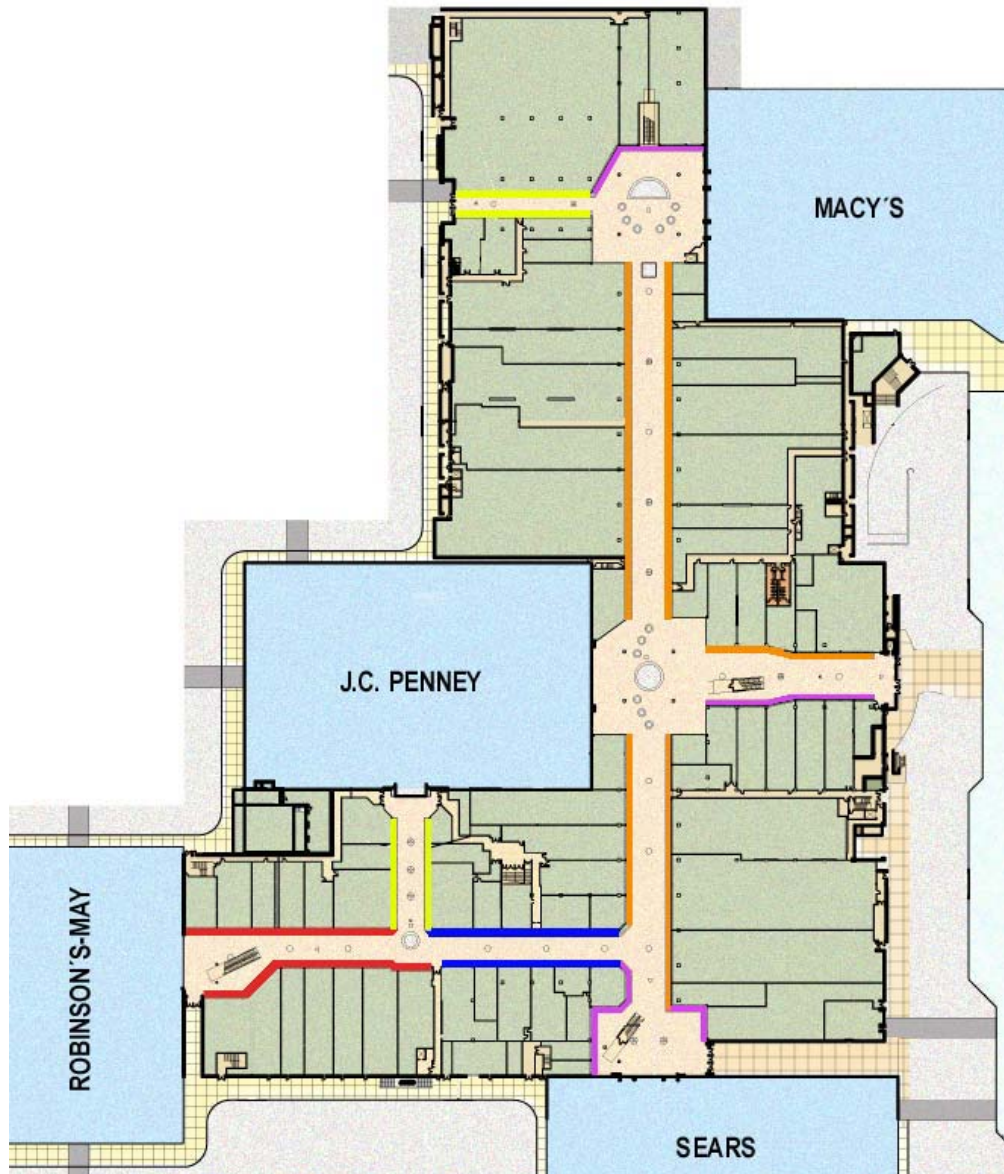
Pacific Bell
Business Services
Tel: (213) 339-3322

NORTHRIDGE
FASHION CENTER



SITE PLAN



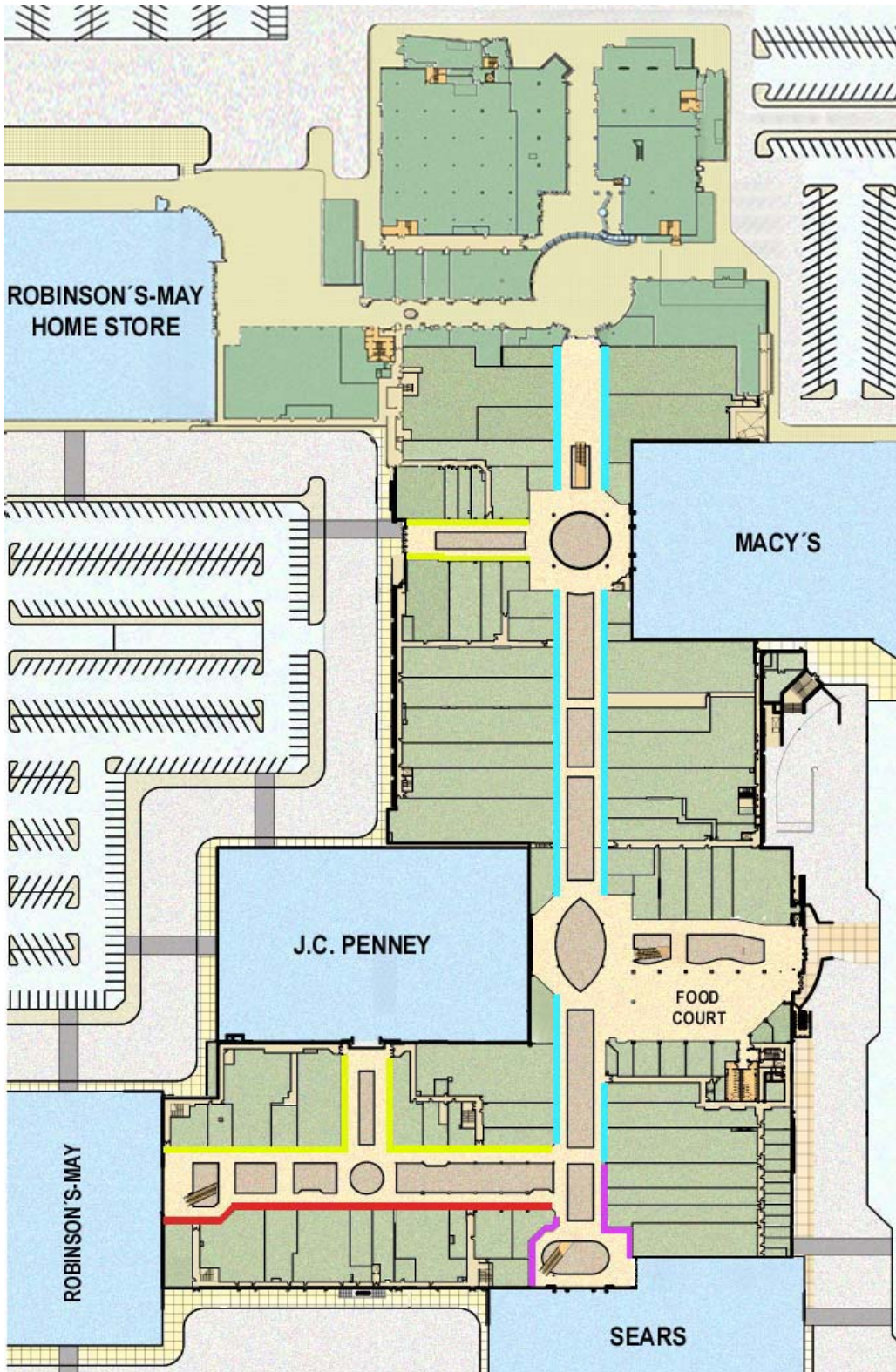


LOWER LEVEL PLAN



LEGEND

- 1 STOREFRONT CONDITION
- 2 STOREFRONT CONDITION
- 3 STOREFRONT CONDITION
- 4 STOREFRONT CONDITION
- 5 STOREFRONT CONDITION

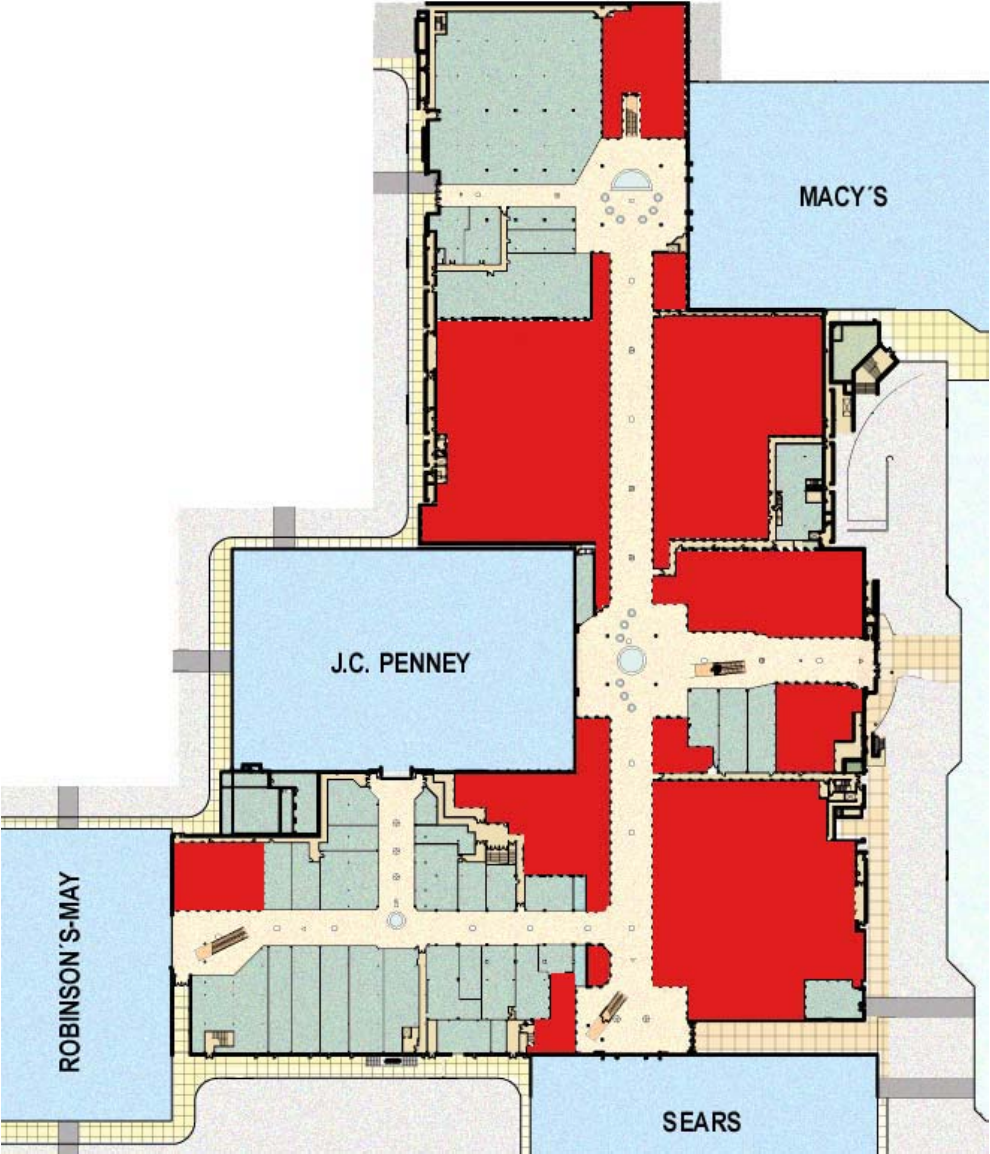


UPPER LEVEL PLAN



LEGEND

- 1 STOREFRONT CONDITION
- 3 STOREFRONT CONDITION
- 5 STOREFRONT CONDITION
- 6 STOREFRONT CONDITION

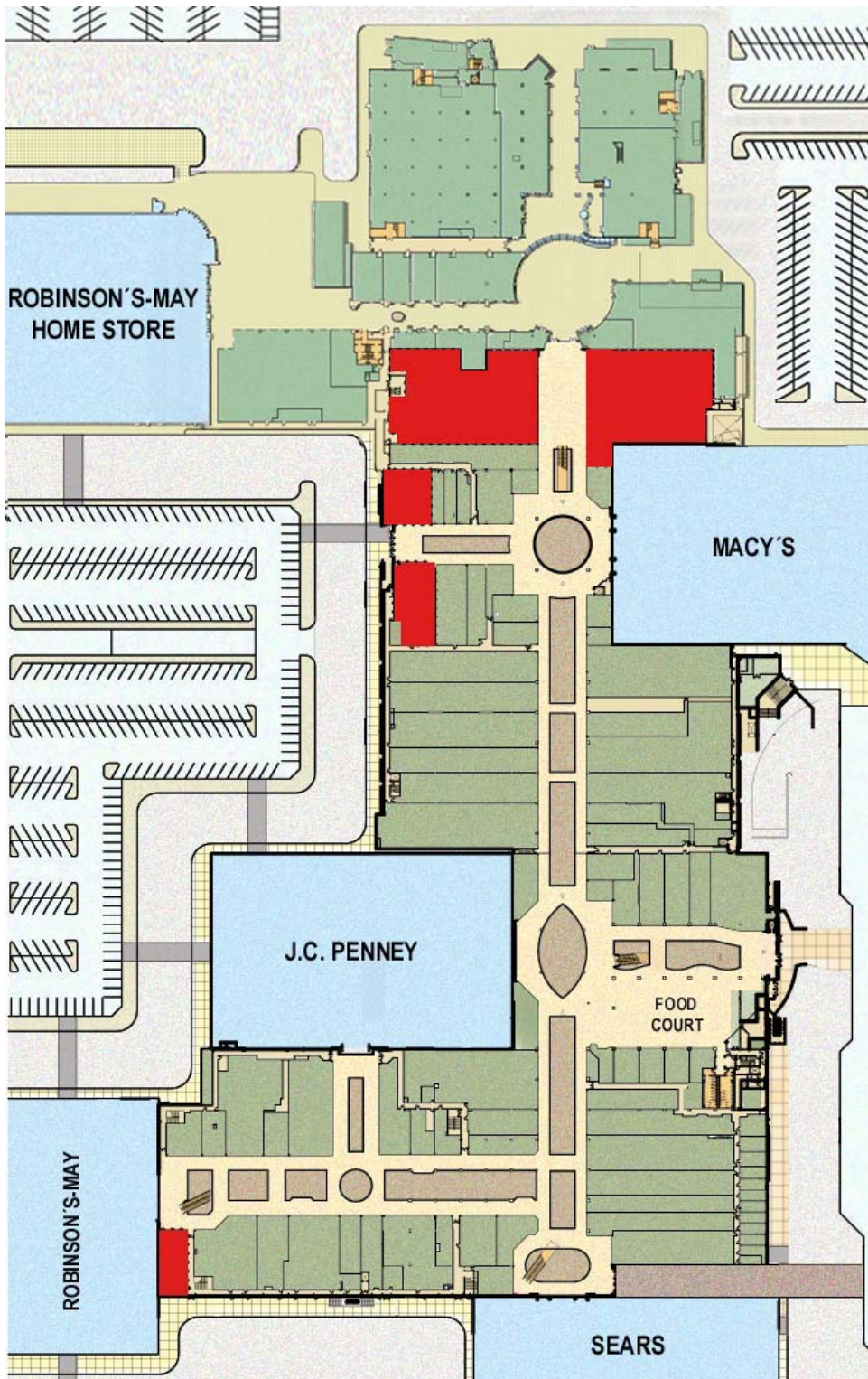


LOWER LEVEL PLAN



NOTE
PROJECTIONS NOTED EXCLUDE FOOD COURT TENANTS

- LEGEND**
- HORIZONTAL STOREFRONT PROJECTION
2'-0" MAXIMUM FROM FLOOR LINE
 - HORIZONTAL STOREFRONT PROJECTION
1'-6" MAXIMUM FROM 9'-0" ABOVE FINISHED FLOOR



UPPER LEVEL PLAN



NOTE
PROJECTIONS NOTED EXCLUDE FOOD COURT TENANTS

- LEGEND**
- HORIZONTAL STOREFRONT PROJECTION
2'-0" MAXIMUM FROM FLOOR LINE
 - HORIZONTAL STOREFRONT PROJECTION
1'-6" MAXIMUM FROM 9'-0" ABOVE FINISHED FLOOR



TENANT CRITERIA MANUAL TENANT SUBMISSIONS AND PERMIT REQUIREMENTS

LANDLORD'S ADDRESS FOR DOCUMENT SUBMISSION

General Growth Properties, Inc.
110 North Wacker Drive
Chicago, IL 60606
Attn: Tenant Coordination Department

Phone: 312-960-5000
Fax: 312-960-5064



DOCUMENT SUBMISSION

Please keep in mind that submission of plans must be in accordance with the time schedule specified in the lease. Sufficient time must be allowed for Landlord's and Local Jurisdiction reviews and approval processes. Preliminary Landlord plan approval will take approximately 5 working days or less. Final Landlord plan approval may take approximately 10 working days or less.

The failure to provide adequate information during any phase will be just cause for return of the submission with no review. The submission at the preliminary phase must be complete in order to fairly evaluate the proposal and to also prevent continuation of work on an unacceptable storefront design.

Preliminary Documents:

One bond indicating:

- Key plan.
- Floor plan.
- Storefront elevation.
- Reflected ceiling plan.
- Material sample board (labeled and keyed to plan).
- Color rendering or photograph of storefront prototype.

Final Construction Documents:

- Two vellum reproducible and two blue line set of construction documents on 24" x 36" format to scale (containing architectural, mechanical, electrical and plumbing drawings).
- Refer to appropriate section in this manual for drawing requirements.

Note: After Landlord approval, any changes or modifications to the construction documents or Tenant's interior improvements must be approved by Landlord in writing.



Sprinkler Documents:

- Verify procedure and requirements for sprinkler drawings and modification with the Landlord's on-site representative.
- Drawings and hydraulic calculations must be sealed and signed by a registered fire protection engineer from the State.
- Sprinkler contractor is required to submit sprinkler shop drawings to Landlord's on-site representative.

Hood Documents:

- Verify with Landlord's on-site representative for food related Tenants the requirements for hood submission.

Signage Documents:

- One set of reproducible signage shop drawings.
- One set of reproducible blade sign shop drawings (if applicable).

REQUIRED PERMITS AND INSPECTIONS

Permits required by the Local Jurisdiction must be presented to the Landlord's on-site representative prior to work start. It is the responsibility of the Tenant to obtain the approved construction documents from the Local Jurisdiction and to pay for and secure all applicable permits.

Note: All interior Tenant store signage shall be submitted to Landlord for approval. Exterior building store signage will require both Landlord's and the Local Jurisdiction approval.

Inspections:

It is the Tenant architect's or contractor's responsibility to verify the field inspections required by the Local Jurisdiction.



BUILDING CODE INFORMATION

It is the sole responsibility of the Tenant’s architect, engineer(s) and contractor(s) to comply with all applicable Federal, State, Local codes and ordinances for their occupancy type.

Building Type:

CODE INFORMATION

Building Code:	City of Los Angeles Fire Code.
Plumbing Code:	City of Los Angeles (Latest Edition).
Electrical Code:	Uniform Plumbing Code with City of Los Angeles Plumbing Code.
Energy Code:	City of Los Angeles Code (Latest Edition).
Mechanical Code:	California State Energy Code Title 24.
Fire Prevention Code:	Uniform Mechanical Code with City of Los Angeles Mechanical Amendments.
Sprinkler Code:	NFPA Pamphlet No. 13.
State Handicap Code:	Current California Handicap Access Laws Title 24.
Health Regulations:	Los Angeles County Department of Health Services.

<u>TYPE OF CONSTRUCTION</u>	Type I. Non combustique, sprinklered
------------------------------------	--------------------------------------

<u>TYPE OF OCCUPANCY</u>	Group B-2.
---------------------------------	------------

Tenant	Mercantile use. To be verified with Local Jurisdiction.
--------	---

Applicable Codes: Tenants shall verify with Local City Building Department.



TENANT CRITERIA MANUAL ARCHITECTURAL DESIGN CRITERIA

The following is a list of minimum design information required to expedite plan approval by Landlord. It is not intended to be a complete listing of all requirements, but should serve as a minimum checklist to be used by Tenant's design consultants to complete the construction documents.

We urge you to read this manual in its entirety in order to fully understand the requirements needed to generate an acceptable set of construction documents.

ARCHITECTURAL DRAWING REQUIREMENTS

Cover Sheet:

- Tenant name.
- Project directory.
- Location plan with space number.
- Leased square footage.
- Architectural symbols list.
- Drawing list.
- Occupancy load.
- Building data, use and construction type.
- Flame spread ratings of materials (as per code).
- Landlord provided notes (in this section).

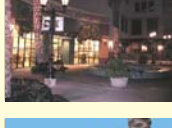
Floor Plans: (1/4" = 1'-0" minimum scale)

- Demising and interior partition wall locations dimensioned.
- Indicate base building columns lines on drawings.
- Restroom facilities (if applicable).
- Location of fixtures and equipment.
- Recessed service door (if applicable).
- Door and room finish schedules.
- Typical wall sections (including demising partitions).
- ADA Path of egress indication

Storefront Interior Elevations and Details:

- Storefront entry elevation.
- Interior store elevations.
- Identification of finishes and colors.
- Longitudinal and typical section through storefront from slab to roof.
- Typical section through demising walls.
- Storefront signage.
- Blade signage (if applicable).
- Neutral pier and bulkhead details.
- Floor transition details.
- Door frame details.





Reflected Ceiling Plan:

- Ceiling heights.
- Identification of ceiling materials.
- Exit lights.
- Emergency lights.
- Light fixtures (all fixtures must be specified, provide light fixture schedule).
- Sprinkler heads.
- Air diffusers and grilles.

Additional Design Information:

- Material sample board (labeled and keyed to plan)
- Color rendering (1/2" = 1'-0" minimum scale) or photograph of storefront prototype.
- Incorporate signage into storefront elevation.
- Indicate letter height.
- Provide typical letter section.
- Method of wiring and mounting.
- Indicate color and materials.
- Blade sign (if applicable).

Landlord Provided Notes:

The following Landlord notes must appear on the cover sheet of all Tenant's final construction documents:

- Tenant's general contractor shall submit a construction deposit with Landlord's on-site representative per Center requirements and the executed lease.
- Tenant's general contractor must check in with Landlord's on-site representative prior to work start.
- Tenant's contractor will repaint and/ or repair Landlord's property, (neutral piers, bulkheads, rear corridor, etc.) damaged during Tenant improvement.
- All ceiling material must have a minimum of a class "A" fire rating.
- Support wires for lay-in ceiling grid, lights HVAC equipment, etc. must not be connected to any of Landlord's electrical, plumbing, fire protection piping and mechanical equipment or deck above.
- All support wires may only be connected to top cord of joist and/ or structural members.
- All materials used in the construction of this space must be asbestos free.
- Food related Tenants and upper level Tenant's with bathrooms shall provide a water proof membrane in wet areas. Verify water test procedure with Landlord's on-site representative.
- Do not channel cut slab on upper level. Core drill only and install supplemental support framing.
- Any penetration or modifications to structural steel or concrete must be coordinated and approved by Landlord's on-site representative.
- It is the responsibility of the Tenant's architect to field verify dimensions, utility locations and conditions prior and during construction.

Landlord Provided Notes (continued):

- Tenant shall not penetrate Landlord's metal roof deck with any type fasteners.
- It is Tenant's responsibility to maintain the integrity of Landlord's demising walls, floor slab, roof and building structure.
- Tenant to remove any existing or newly abandoned materials, equipment, piping, ducts and wiring from the premises. Cap service at point of origin and coordinate this work with Landlord's on-site representative.
- It is the responsibility of the Tenant's architect to field verify dimensions, utility locations and conditions prior and during construction.
- Tenant's must comply with Title III of the Americans with Disabilities Act (ADA) and all Local and State codes.
- Free standing security devices are not allowed in the control zone. Security devices shall be concealed from public view.
- Tenant is to maintain any expansion joints within their leasable area. Install cover plates per Center requirements.
- Television antennas and satellite dishes are not permitted on the roof or attached to HVAC units.
- Tenants requiring cable television should refer to their lease and contact the Landlord's on-site representative for additional information.
- All reused material and equipment must be refurbished to "like new" condition.
- Sprinkler heads at gypsum board ceilings must be fully recessed and covered with metal plates finished to match adjacent surface. Center sprinkler heads in ceiling tiles where applicable
- PVC not permitted.
- Match mall tile to center line of storefront closure.
- All floor penetrations must be sleeved and sealed liquid tight.



DESIGN PHILOSOPHY

The following criteria are provided to give the Tenant maximum design flexibility while maintaining a consistent and high quality retail environment at the Center. This criteria will guide the Tenant's designer to create a store design compatible with the overall design intent of the Center.

All storefront, interior designs and materials are subject to Landlord's approval. It should be understood that Landlord will review a Tenant design concept with neighboring Tenants and make judgments that will benefit the entire Center.

General Tenant Design Constraints:

- Landlord may provide approximately 11'-0" height clearance throughout Tenants space. Additional height may be achieved upon Landlord's written approval. Any alterations to Landlord's structure or utilities as a result of ceiling height increase shall be at Tenant's expense.
- Tenant's storefront must be self supported. Storefronts shall not be suspended from Center bulkhead.
- Blocking, decking, framing and raised platforms shall be constructed of noncombustible materials.
- No combustibles above ceiling (i.e., transformer, water heaters, etc.).
- Provide 2" high black vinyl store space number and name, at rear exit door (or approved equal).
- Waterproof membrane is required for all food related and upper level Tenant's with bathrooms.
- All floor penetrations must be sleeved and sealed liquid tight.
- Do not channel slab on upper level. Core drill only and install supplemental support framing as required.
- Support wires for lay-in ceiling grid, lights, HVAC equipment, etc. must not be connected to any of Landlord's mechanical, electrical plumbing or fire protection piping, equipment or deck above.
- Support wires must connect to top cord of joist and/ or structural members.
- Any penetrations or modifications to structural steel or concrete must be coordinated and approved with Landlord's on-site representative.
- A second exit is required if exit travel distance exceeds 75' within space or occupancy exceeds 50 people or space is greater than 1500 SQ. FT. (or as per code).
- Tenant's that are adjacent to service corridors must provide an alcove so that an exit door is fully recessed behind the lease line when in the open position. Tenant must match service corridor finishes established by Landlord throughout corridor side of alcove and provide sprinkler coverage. (refer to page 37).



STOREFRONT DESIGN CRITERIA

Storefronts shall be designed, fabricated and installed by Tenant at Tenant's sole expense. Storefronts should be predominantly glass and emphasize well-designed architectural elements. Landlord encourages Tenant to provide a sense of entry and imaginative show window displays.

Storefront:

- Entry Opening cannot exceed 50% of the total storefront width or a minimum of 6'-0".
- Totally open storefronts are prohibited.
- Storefront must be self supporting.
- Closure shall occur behind the lease line (Minimum of 24").
- One entrance per elevation is permitted.
- Entry height shall be a minimum of 9'-0" above finished floor.
- Swing doors are to be single acting in the direction of egress.
- Doors shall be fully recessed behind the lease line when in the open position.
- Door stops must be flush floor mounted.
- Single track, narrow style sliding glass doors shall be enclosed in a door pocket or partition when in the open position.
- Door tracks are to be recessed flush with the finish floor.
- Storefront doors must be equipped with emergency quick release locks, or as required by code.
- Key plates shall not face toward the mall common area and shall be mounted at 12" A.F.F.
- Sliding vinyl accordion doors are prohibited.
- Roll-up overhead grilles are discouraged.
- All storefront glass and glazing shall be tempered, beveled polished edges and shall be set with 1/8" open butt joints between panes. Silicone joint fillers are not permitted.
- Glass storefront systems that exceed 10'-0" in height must be a minimum of 1/2" thick. Architectural glazing clips are required.
- Provide 3/4" x 3/4" black metal channel around the perimeter of the storefront separating Tenant's finish from Center's finish (if applicable).
- All storefronts shall have a minimum 4" high approved durable base.

PROJECTED STOREFRONTS

All tenants are encouraged to add interest and diversity to their storefront. Therefore, projected "pop-out" storefronts are desirable.

- 1 Tenant spaces designated on the Storefront Projection Plan (Pages 8-9), may project a maximum of 2'- 0" beyond the Lease Line.
- 2 In order to not interfere with the visibility of adjacent spaces, tenants who choose to project their storefronts should begin such projection approximately 2'- 0" from the horizontal neutral frame, depending upon storefront width.
- 3 All other tenants may project out a maximum of 1'-6" beyond the Lease Line, but only at 9'-0" above the finished floor.





Acceptable Storefront Materials:

Glass:

- Clear tempered with polished and beveled edges.
- Glass block.
- Sandblasted or stained glass.

Laminates:

- Corian or equal.
- Solid core.
- Vitracore or equal.
- Matrix or pattern finishes.
- Matt, and textured finishes.

Metals:

- Anodized aluminum.
- Brass.
- Bronze.
- Copper.
- Electrostatic colors.
- Stainless steel, polished, brushed or textured.

Tile:

- Ceramic, mosaic, terra cotta tile.
- Glass fiber reinforced gypsum.
- Polished or honed cut stone (i.e., marble, granite, terracotta, etc.)
- Terrazzo.

Wood:

- Finish grade hard woods painted or stained.

Unacceptable Storefront Materials:

Glass:

- Mirror.
- Plexiglass.
- Glass w/film or applied vinyl graphics.
- One way or reflective glass.

Laminates:

- Simulated materials: (i.e., brick, stone, wood, etc.).
- Wood veneer laminates.

Metals:

- Antique.
- Unfinished.

Tile:

- Clay shingles.
- Simulated masonry and stone.
- Vinyl tile.

Wood:

- Distressed wood.
- Masonite.
- Plywood paneling.
- Unfinished wood.
- Painted gypsum board.

Misc.:

- Asphalt shingles.
- Cedar shakes.
- Vinyl wall covering.

CONTROL ZONE CRITERIA

The front 5'-0" area from the storefront lease line has been designated as a control zone area. All Tenants must comply with these requirements.

Floor:

- Tenants are to install Mall tile up to their closure line. The Mall tile is "Labrador Oscuro" Black Granite size 17 7/8" x 17 7/8", thickness 3/8", finish polished, joints 1/8".
- Provide a smooth and level transition from Tenant's space to common area. Vinyl or rubber transitions are not permitted on the sales area. (refer to page 34).
- Provide 4'-0" minimum of hard surface transition flooring material past the point of entry.

Ceilings:

- Ceiling elevations should vary within the 5'-0" control zone.
- Locate exit sign behind ceiling soffit so as not to be seen from the Centers common area.
- Recessed incandescent down lights shall be used in the control zone.
- Track type lighting should be concealed and unobtrusive.
- Sprinkler heads in gyp. board ceiling must be concealed, cover plates to be chrome or match ceiling color.
- Acoustical tile will not be allowed in control zone area.

STORE INTERIOR DESIGN CRITERIA

Tenant's are encouraged to provide a high quality, well detailed and unique interior environment. The interior and storefront design should reflect and compliment one another. The use of quality materials for flooring, walls, ceiling and lighting will accomplish this task.

Floors:

- Tenants are responsible for installing all finished floor coverings.
- Provide metal terrazzo or butt jointing between all floor material changes.
- Provide waterproof membrane to base height where water is present, (i.e., restrooms) for upper levels Tenant's and all food Tenant's.

Ceilings:

- Ceiling heights in Tenant's space shall be a maximum height of 11'-0" and minimum of 9'-0". Higher ceilings maybe allowed with Landlord's approval. Any alteration to structure or utilities shall be at Tenant's expense.
- All sprinkler heads must be semi-recessed or recessed throughout the sales area.





Lighting:

- Tenant shall provide lighting for the entire leased premises.
- Neon will require PK housing through all penetrations.
- All store cases shall be adequately illuminated and vented.
- Display window illuminated during Center hours, controlled by a time clock.
- All store lighting shall be glare free.
- Flashing, spinning, chasing or strobe lights are prohibited.

Walls:

- Tenants shall provide the required rated gypsum wallboard for their side of the demising wall.
- All interior wall surfaces accessible or visible to the public must be finished in an appropriate manner using quality materials and finishes.
- All music, video, and pet shops require a minimum 2" sound insulation.

Acceptable Store Interior Elements:

- Hardwoods.
- Ceramic tile.
- Natural stones.
- Metals.
- Laminates, Corian, etc.
- Carpet.
- Gypsum wall board.
- Concealed spline.
- 2' x 2' acoustical ceiling system with 3/8" tegular edge, non-fissured tile. (2' x 4' scored tile is acceptable).
- Slatwall.
- Painted gypsum.
- 2' x 2' fluorescent fixtures with parabolic lenses.
- Neon with PK housings through all penetrations.
- Track lighting cannot to exceed 5" in length.

Unacceptable Store Interior Elements:

- Vinyl and rubber flooring and base are not allowed in sales area.
- Vinyl and rubber stripping between material floor changes.
- Unfinished concrete in sales area.
- Outdoor carpeting.
- Unfinished metals.
- 2' x 4' fluorescent fixtures.
- Prismatic or acrylic lenses.
- Exposed lighting in sales area.
- Strobe, spinner, chase, or moving type of lighting.
- 2' x 4' acoustical ceiling system in sales area.
- Mirrored ceiling.

STOREFRONT SIGNAGE DESIGN CRITERIA

Signage is a major visual element to be provided by the Tenant. Imaginative, progressive and creative signage is essential to the success of the Tenants store. All signage are subject to Landlord approval. Landlord reserves the right to disapprove any signage that does not comply with Landlord's criteria.

Signage Requirements:

- Not to exceed 70% of the width of the storefront.
- Letters shall not exceed 18" in height and 5" in depth (refer to page 33).
- Limited to Tenant trade name (d.b.a.) only as defined in the lease.
- Registered trademarks and manufactures labels are not allowed.
- Signage shall be placed on Tenant's storefront at a minimum of 9'-0" A.F.F.
- Silk-screen signature area maybe applied to the interior surface at 3'-0" A.F.F. Verbiage shall be limited to Tenant's name or logo with a maximum letter height of 3".
- All illuminated signs must be fabricated and installed according to national, local building and electrical codes and must bear UL label.
- All electrical penetrations through the storefront fascia for sign installation shall use PK housing.
- Provide access to transformer and local disconnect.
- A time clock shall control and illuminate Tenant's signage during Center hours.
- Interior signs that are visible from outside the Tenant's space must be approved by Landlord.
- All signage must be installed as per code.
- All wiring, raceways, cabinets, transformers, etc. must be concealed.

Neon Requirements:

- PK Housings required with neon.
- If exposed neon, paint exposed end of PK to match adjacent surface. Provide clear standoffs.
- Exposed neon shall be on rheostat dimmer.
- Use no double backs if possible.
- If double backs are required, keep to a minimum quantity; paint out to match adjacent surface.

Acceptable Sign Types:

- Fiber optics.
- Edge lit sandblasted glass.
- Light boxes if recessed and concealed.
- Routed backlit letters with translucent face.
- Dimensional letters of metal, or painted wood.
- Backlit individual letters pin mounted a maximum of 1" from a non-reflective background.
- High quality individual channel letters.
- Exposed neon backed by plexiglass as permitted by the Center.

Unacceptable Sign Types:

- Vacuum formed luminous letters.
- Paper, cardboard, foamcore, cloth and decals.
- Sign spainted directly on Tenant's storefront sign.
- Animated and flashing lights or lasers.
- Projecting box or cabinet type signage.



Northridge Fashion Center Tenant Blade Signage Criteria

Design Requirements:

Northridge Fashion Center has an on-going blade sign program to promote store visibility and provide an addition method for brand identity and exposure within the common areas of the property for your store. All in-line tenants are required to have 1 blade sign on each storefront elevation. Certain corner tenants with multiple storefronts may be permitted to have 2.

In addition to the storefront identification signage, you are encouraged to design a creative blade sign, which is professionally designed, fabricated and installed. Blade signs should be unique and creatively express the branding of the store

Northridge Fashion Center has designed and manufactured brackets for the blade sign. **Use of the Landlord-provided bracket is required.** The uniform bracket and blade sign background will maintain size continuity while allowing your store the opportunity to create an individual blade sign based on the Design Criteria in this manual. Signage must be compatible with both the character and high quality of Northridge Fashion Center. All sign materials, colors and sizes must be appropriately scaled and proportioned, consistent with the store's design theme.

Only one blade sign per storefront is allowed. Stores with multiple storefronts at a corner location *may* be given the opportunity to install an additional blade sign.

All blade signs are subject to our review and written approval based on conformance to the Tenant Blade Signage Design Criteria.

Blade Signs:

Bright, colorful, graphically interesting images, forms, layers and fonts can be used to create sophisticated blade signage which visually contributes to the overall shopping environment. Tenants can elect to use a variety of media for signage; however all blade signs are required to meet the following criteria:

- Signage must be fabricated as a single panel. Both sides must be finished. Panels must be ½" thick black Cintra. Materials on the face of the sign may be wood, Plexiglas or metal with applied graphic elements.
- Signage panels must be hung from the Landlord-designed (and provided) bracket.
- The perimeter of the sign area must be within the 25 1/2" x 16 1/2" live area. Tenant determines a creative sign shape.
- The graphic element of the sign must be painted, enamel, or appliqué. All graphics, logos, letters and other design elements on the sign face must be ¼" thick.
- Sign brackets must be securely attached to the tenant's storefront and be structurally supported. Your contractor is responsible for mounting the sign bracket in the location as recommended by Tenants Store Planner and/or Architect. The final location must be approved by Northridge Fashion Center Tenant Coordinator.

- Signs are to be designed, fabricated and installed at the Tenant's sole expense after they have received Landlord approval.
- The location of blade signage should be identified on the Tenant's final plans. Installation should be coordinated with Northridge Fashion Center's Operations Manager or Assistant Operations Manager.
- The bottom edge of the blade sign must be at 9'-0" above the common area floor A.F.F.
- Blade signs must be located on tenant's storefront at least 4'-0" away from the neutral piers. No signage may be installed on neutral piers unless specifically approved in advance in writing on the submitted plans.

Blade Sign Text/Graphics:

Blade signage text is limited to your trade name (dba) and logo. The Tenant's customary signature and logo, hallmark, insignia, or other trade identification will be respected and reviewed on a case-by-case basis. Graphic representations are not limited in content, although they should incorporate imagery consistent with the store theme or product line. Northridge Fashion Center reserves the right to approve all graphic and text. Trade names without the use of a logo, image or creative shape will not be approved. Simple boxed-type signs and vinyl or stick-on letters will not be permitted.

Blade Sign Drawing Submittals:

Tenant or Tenant's Architect must submit two (2) copies of the professionally prepared blade sign shop drawings for Landlord's approval prior to fabrication and installation of the sign. Shop drawings must be prepared by a reputable, licensed sign contractor, must include the following details:

- Color elevational view of the signage indicating the dimensions of all graphics and elements, including sign height, length and depth. Scale must be half-actual size.
- Identification of all sign materials.
- Submit sufficient detail to determine the manufacturing and installation techniques to Landlord-specified brackets.
- Submit color samples of signs, lettering, graphics and panels

Tenant Criteria for raised storefronts in Zone One, Level Two of Northridge Fashion Center

Acceptable tenant finish materials are:

- Brushed stainless steel.
- Quarry cast stone.
- Frosted glass framed in brushed aluminum.
- “Annourcoat” polished plaster.
- Limestone, porcelain tile.
- Storefront finish materials noted in the Tenant Criteria Manual.

Acceptable trim materials are:

- Brushed or polished aluminum and stainless.
- Hardwood.
- Material that matches the quality of tenant’s storefront material.
Standard dark bronze storefront trim and aluminum Kawneer Trifab 450 are prohibited.

Note that light fixture occurring in the bulkhead area are to be pulled out flush with the tenant’s storefront material and where applicable, with the gypsum board plaster treatment above the neutral pier (see bulkhead details attached).

A trim cap is to be installed at the top of the tenant’s storefront material as a transition between the tenant’s storefront and the landlord’s bulkhead above (see elevation option # 1). Acceptable materials are as noted above and in the finish materials listed in the Tenant Criteria Manual.

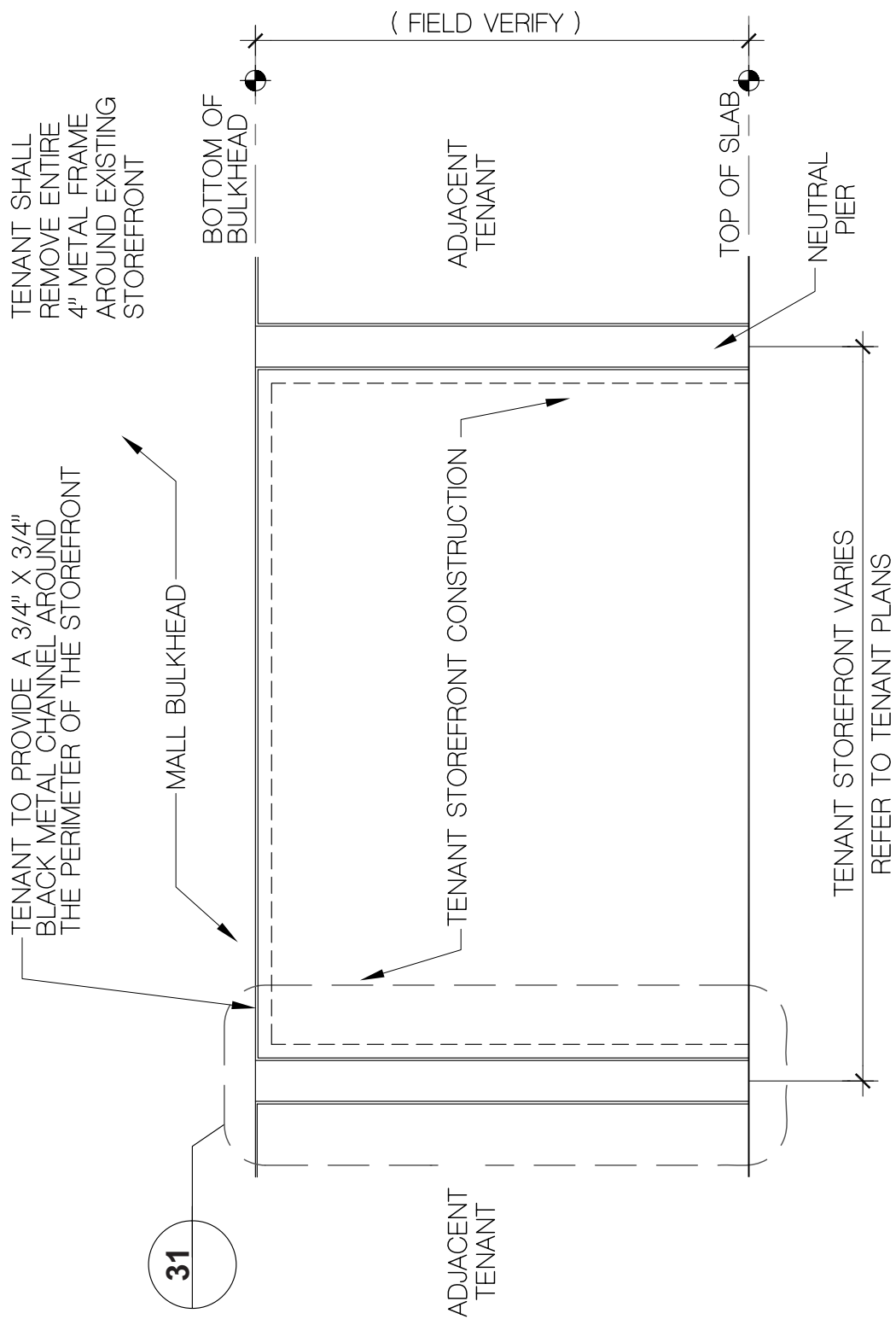
The area of the bulkhead above the neutral pier is to be finished with gypsum board, corner bead, and a 3” wood half round painted to match the mall paint finish.

- Gypsum board & trim cap application shall match the width of the neutral pier.
- The top of the trim cap and the top of the 3” half round shall align.
- Tenant’s storefront material and plaster material shall be installed to maintain a smooth transition.

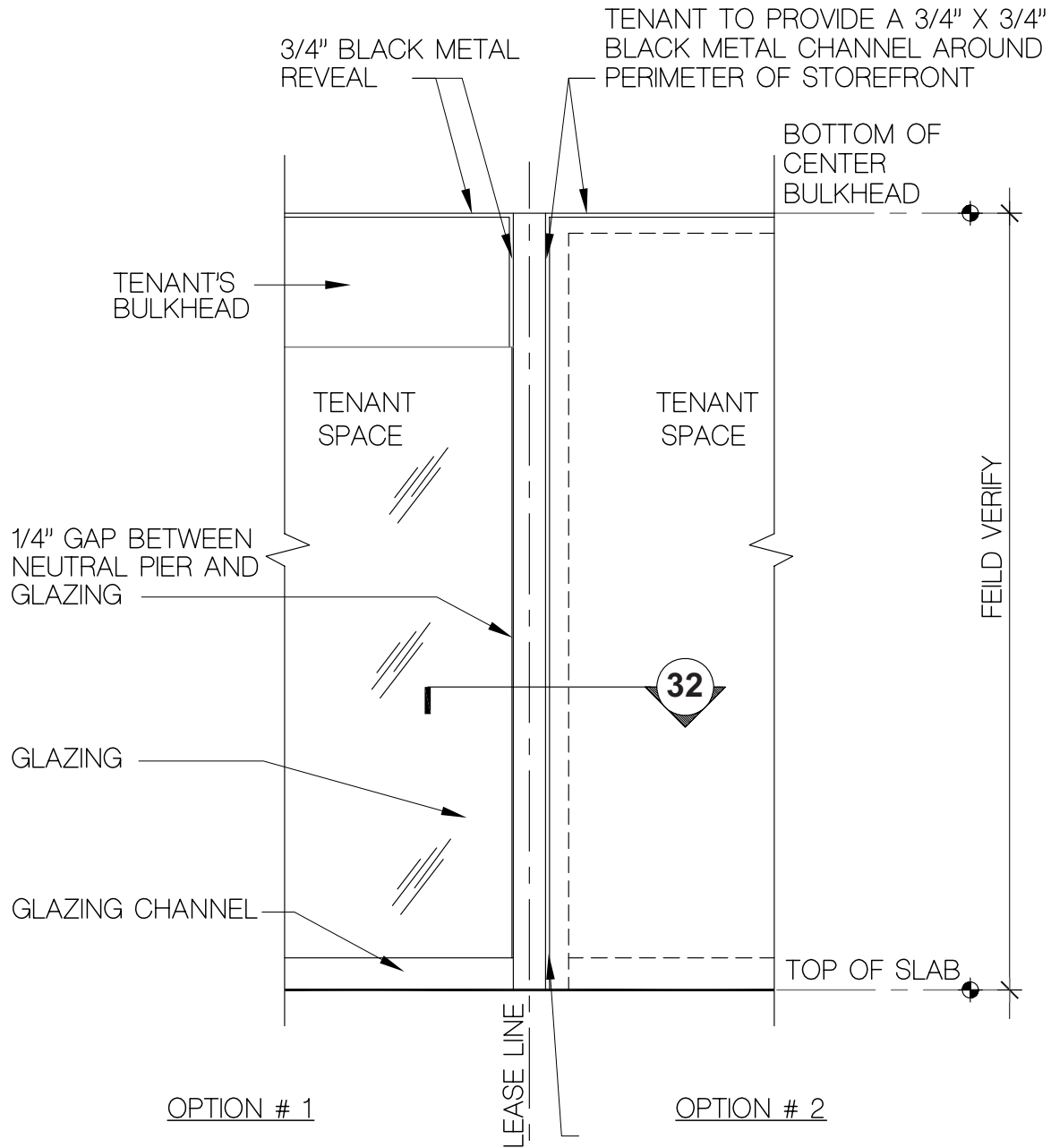
- refer to the Tenant Criteria Manual pages 50 & 51, specifications, details, and sections for more information.

NOTE: DO NOT DISTURB MALL STRUCTURE.





STOREFRONT ELEVATION



OPTION # 1

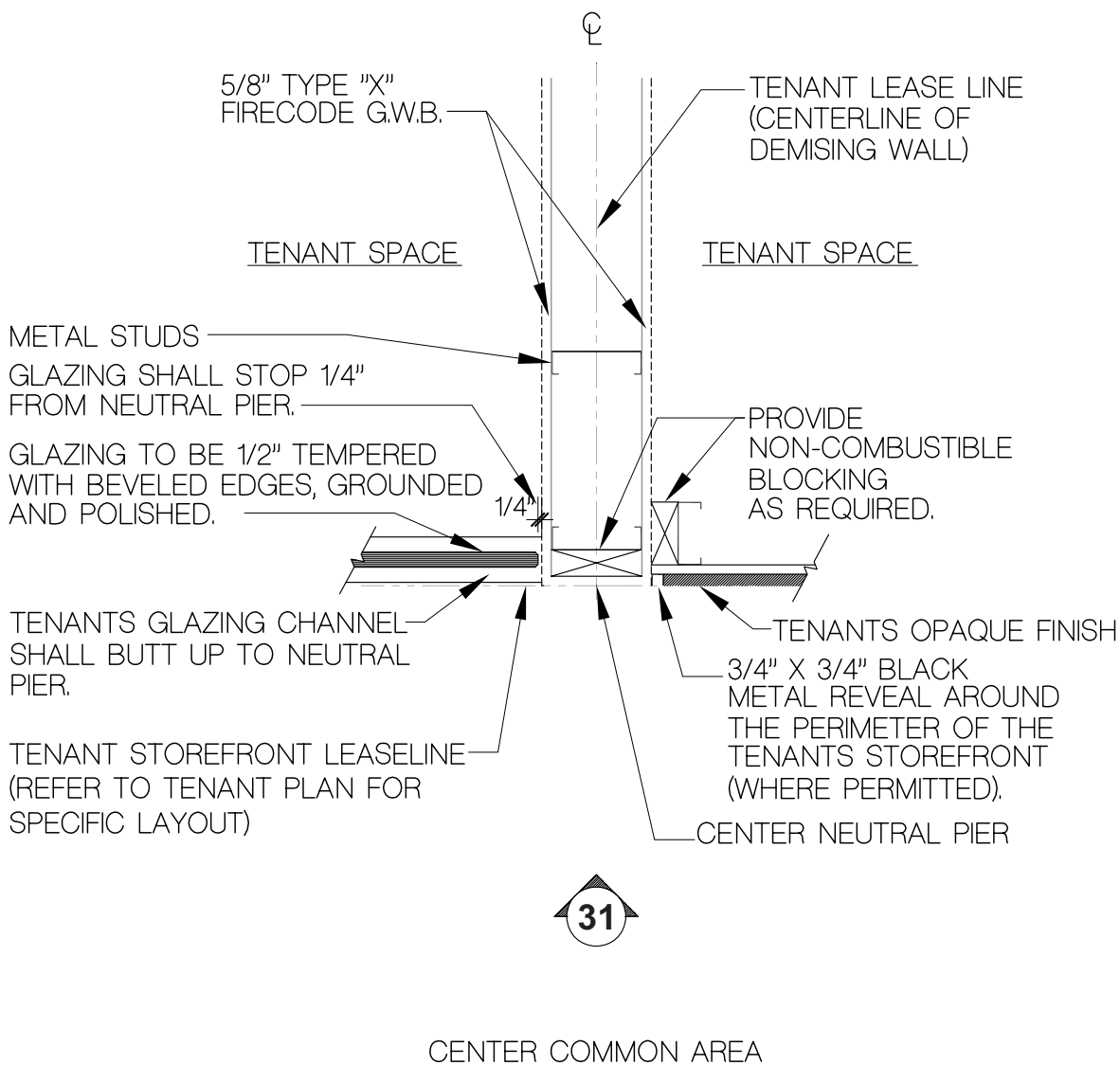
TENANT'S GLAZING CHANNEL SHALL BUTT TO THE NEUTRAL PIER. A 1/4" GAP SHALL BE LEFT BETWEEN THE GLASS CENTER NEUTRAL PIER. THE 3/4" BLACK METAL CHANNEL SHALL BE INSTALLED BETWEEN ANY OPAQUE SURFACE ABOVE THE GLASS.

OPTION # 2

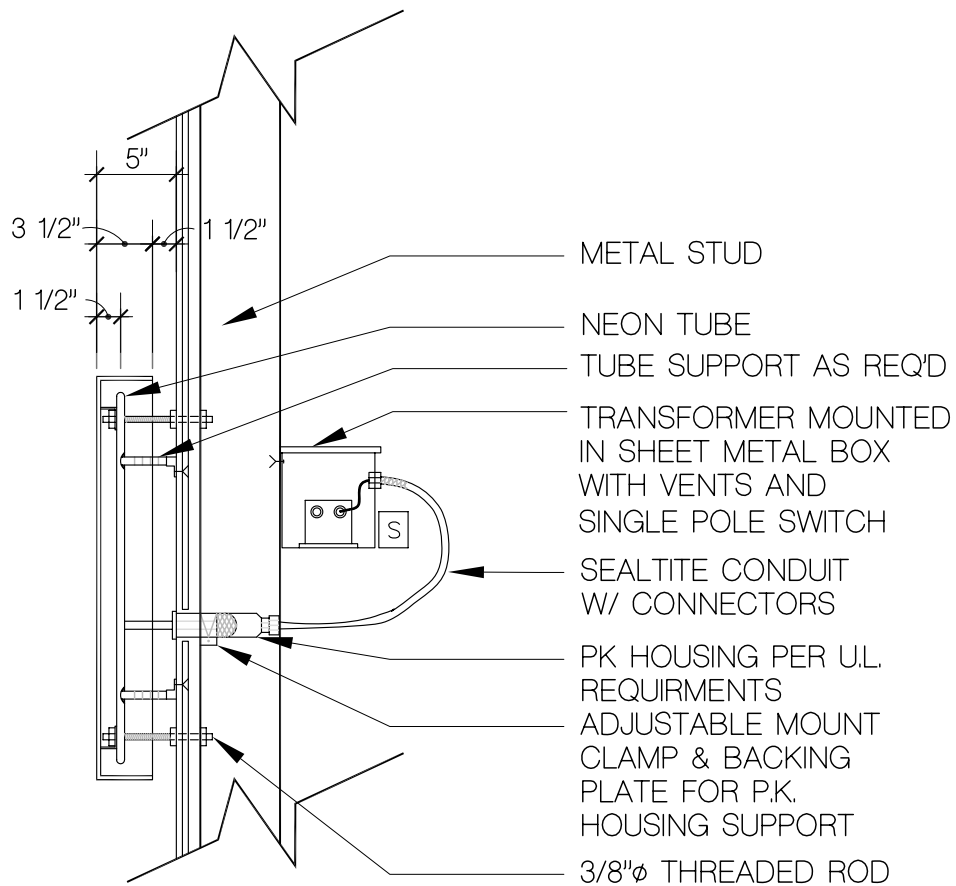
TENANT TO PROVIDE A MINIMUM OF 3" OF OPAQUE DURABLE SURFACE ADJACENT TO ALL METAL CHANNEL REVEALS.

NOTE: TENANTS HAVE TWO OPTIONS WHEN ABUTTING THE NEUTRAL PIER AS SHOWN ABOVE.

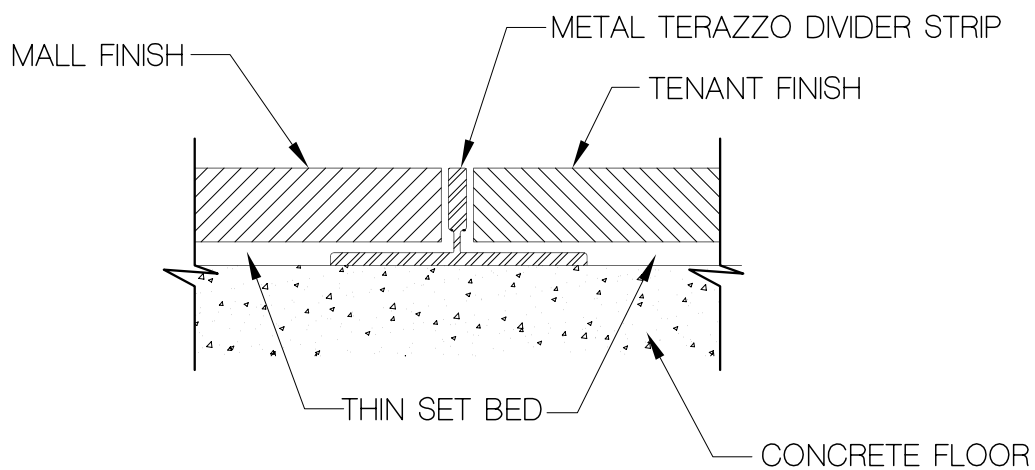
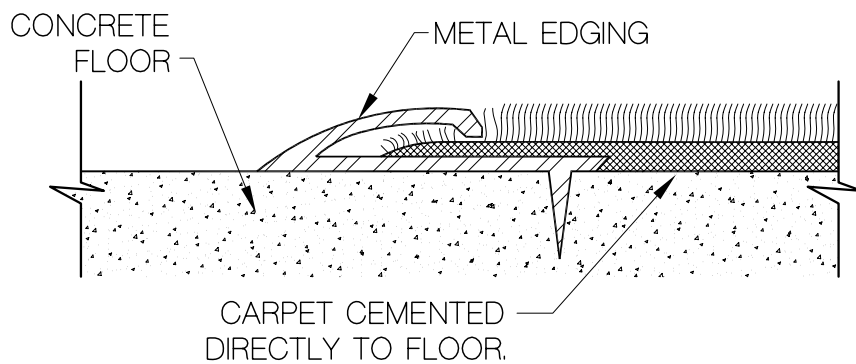
STOREFRONT ELEVATION DETAIL



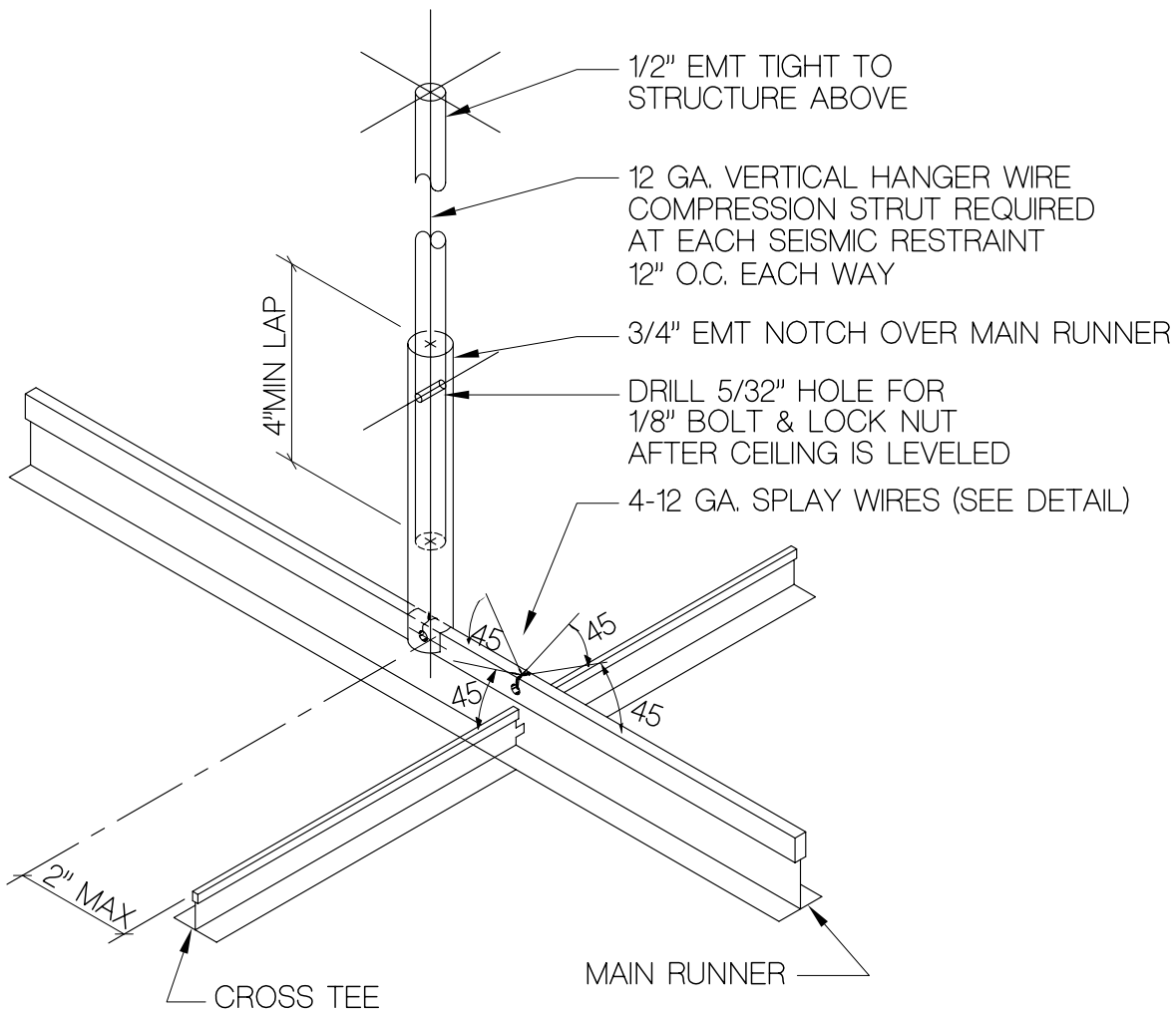
NEUTRAL PIER



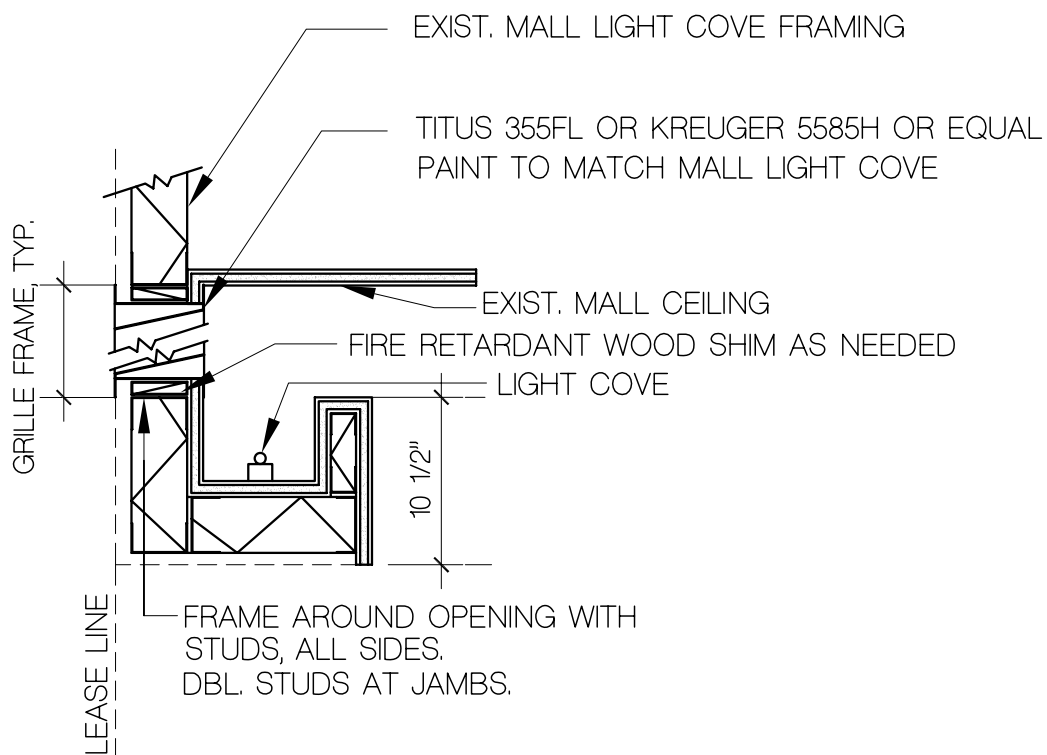
SIGN SECTION



FLOOR FINISH TRANSITION DETAIL

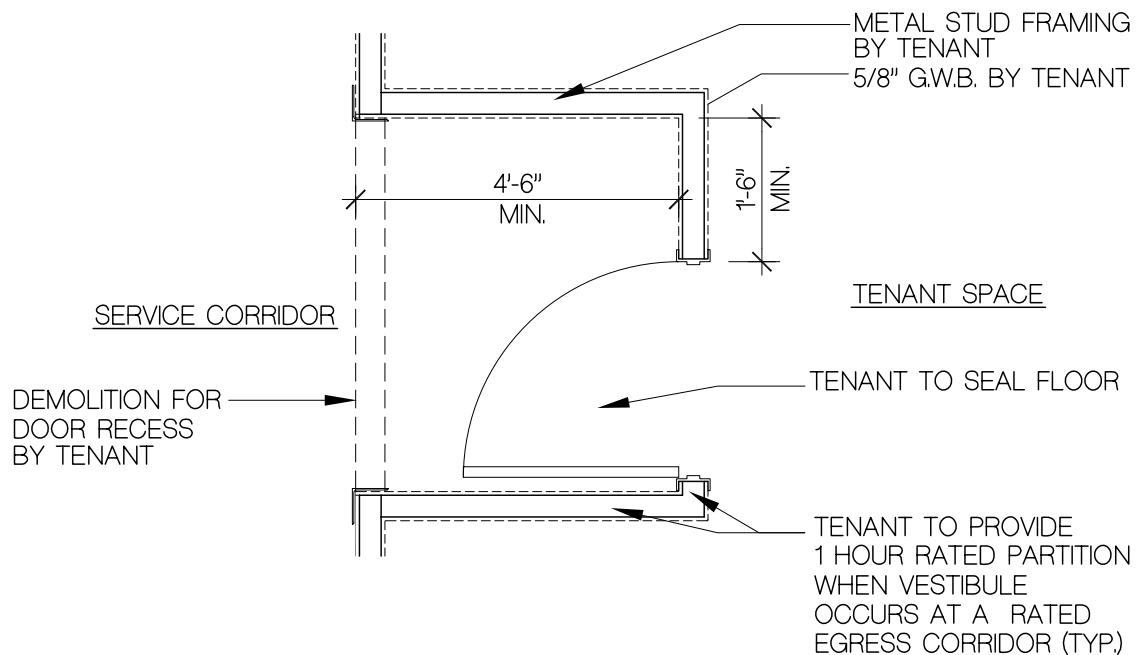
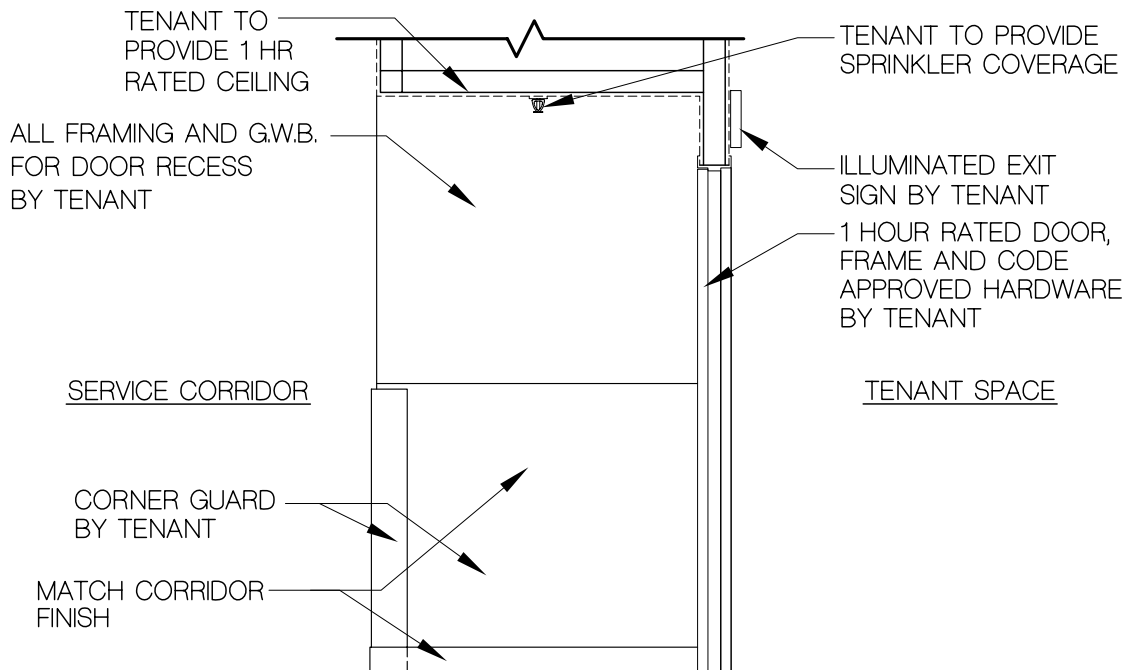


COMPRESSION STRUT DETAIL



NOTE: LANDLORD'S TENANT
COORDINATOR TO APPROVE FRAMING
PRIOR TO INSTALLING GRILLE

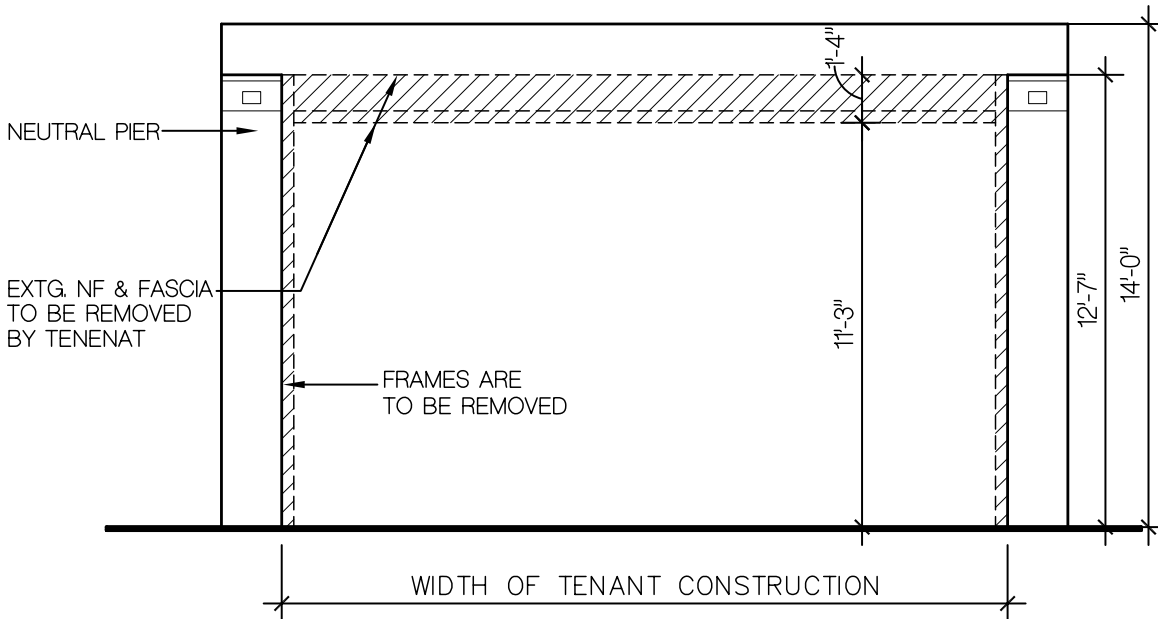
MAKE-UP AIR GRILLE DETAIL



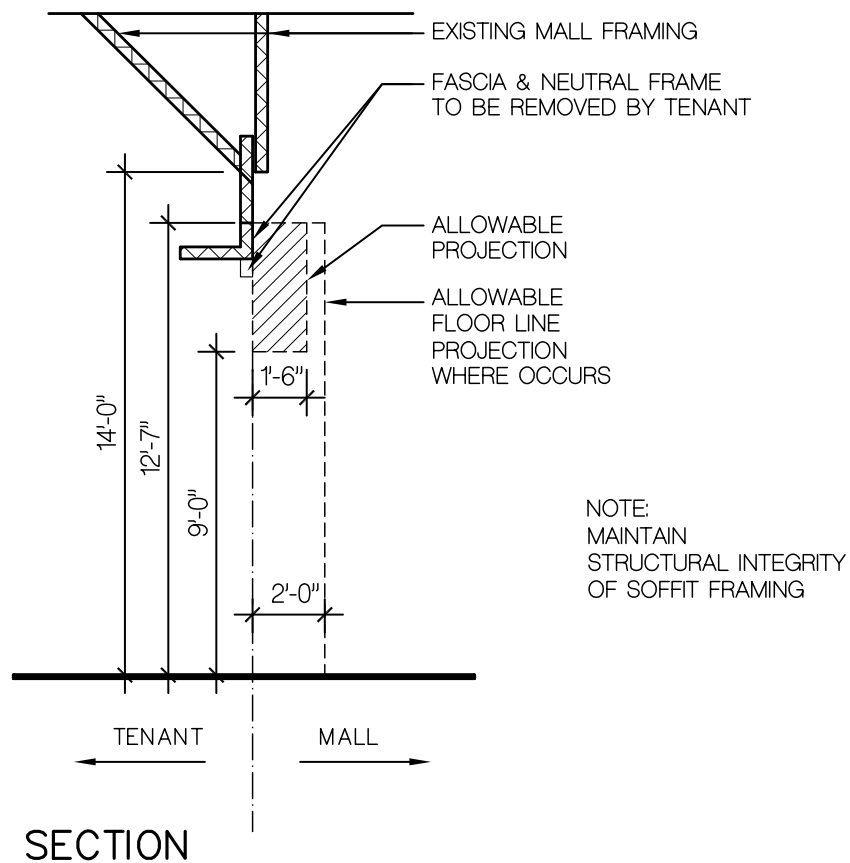
TENANT SERVICE ENTRANCE CONDITION



CONDITION 1_ CONDITION 2 (SIM.)_ CONDITION 5 (SIM.)

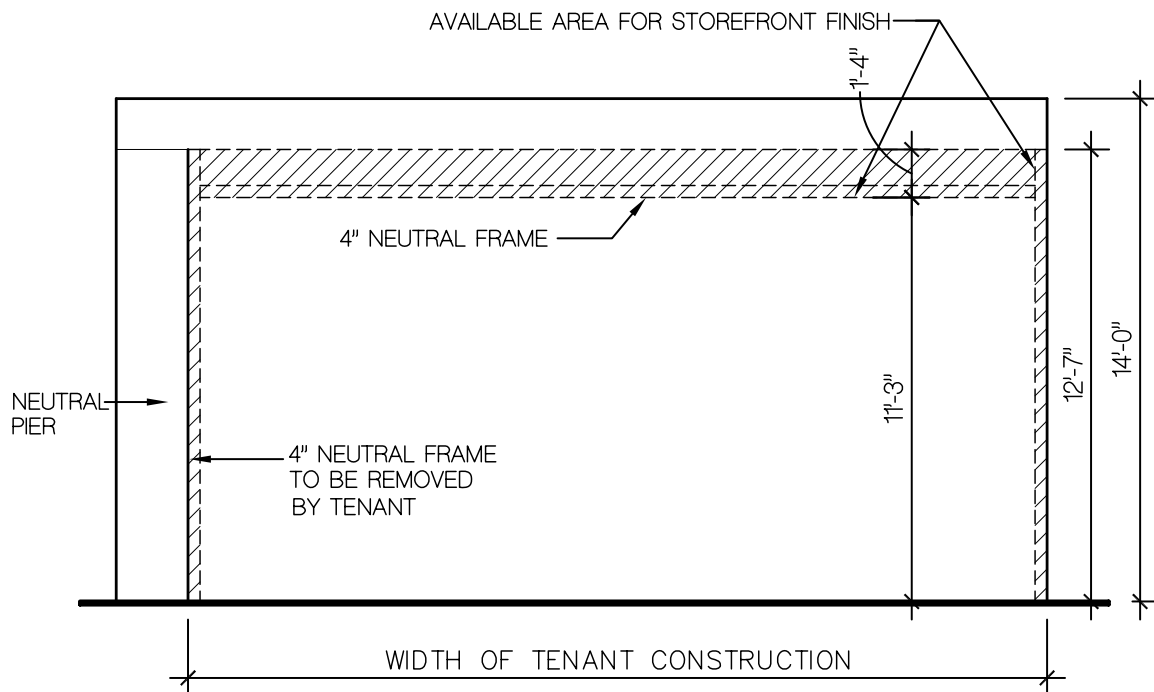


ELEVATION



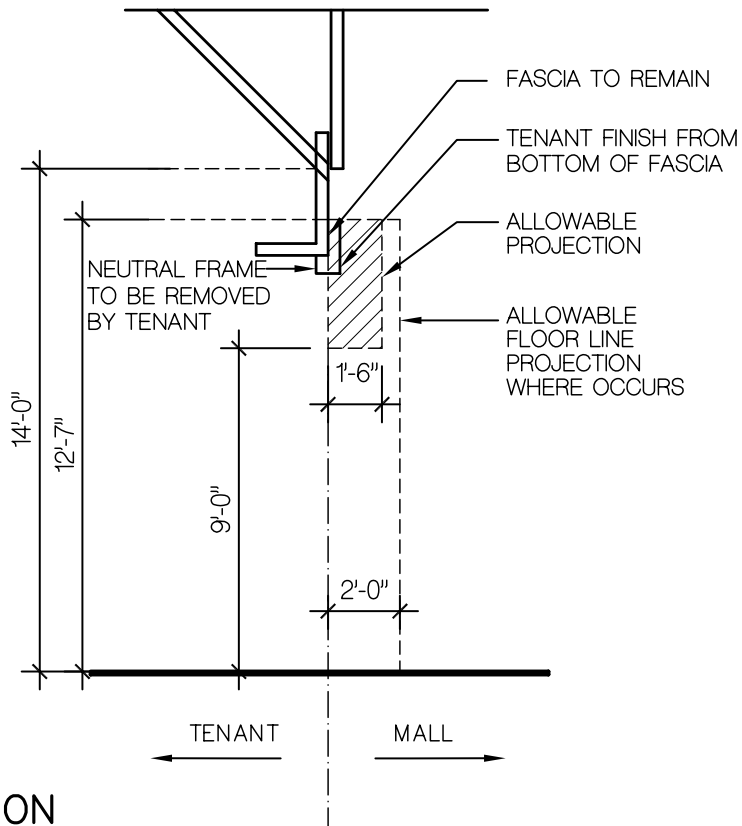
**STOREFRONT CONDITION 1
(OPTION 1)**





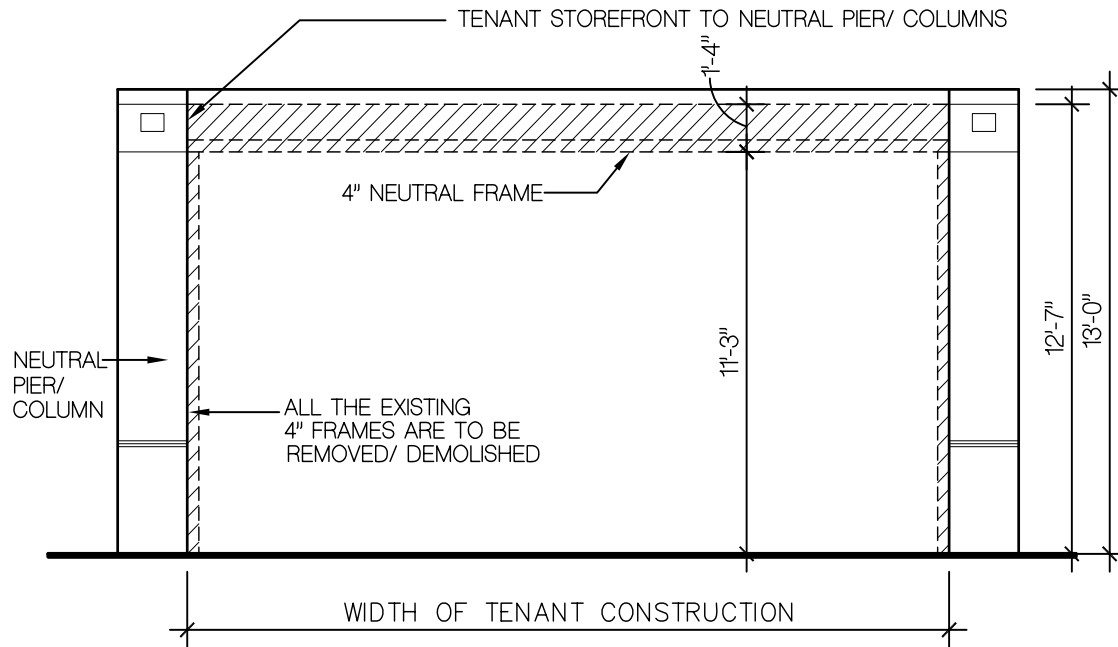
ELEVATION

NOTE:
TENANT MUST UTILIZE
MINIMUM OF 50% OF
AVAILABLE AREA

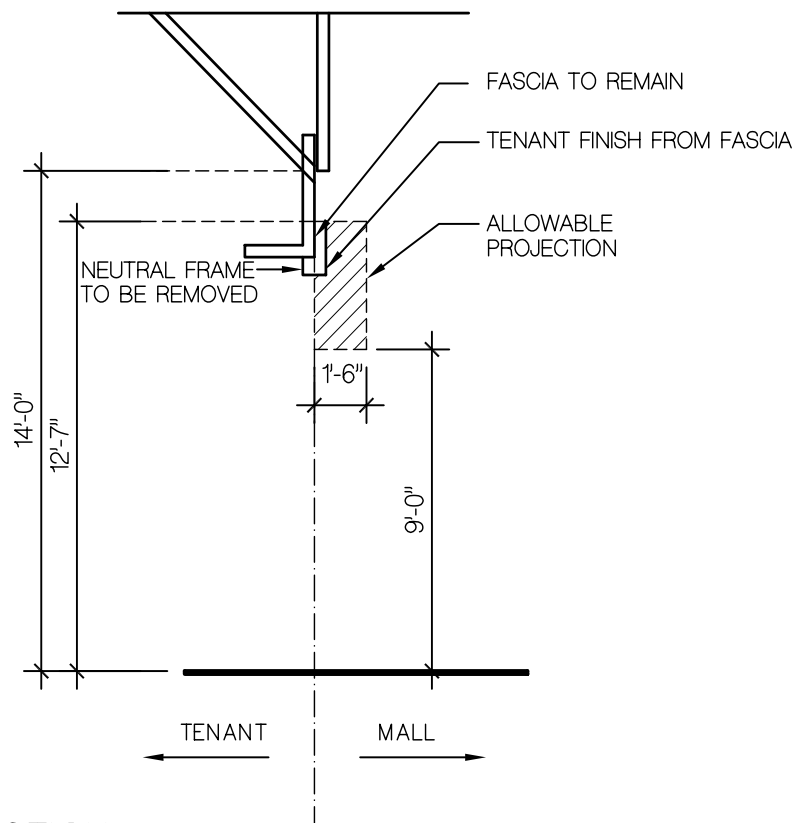


SECTION

**STOREFRONT CONDITION 1
(OPTION 2)**



ELEVATION



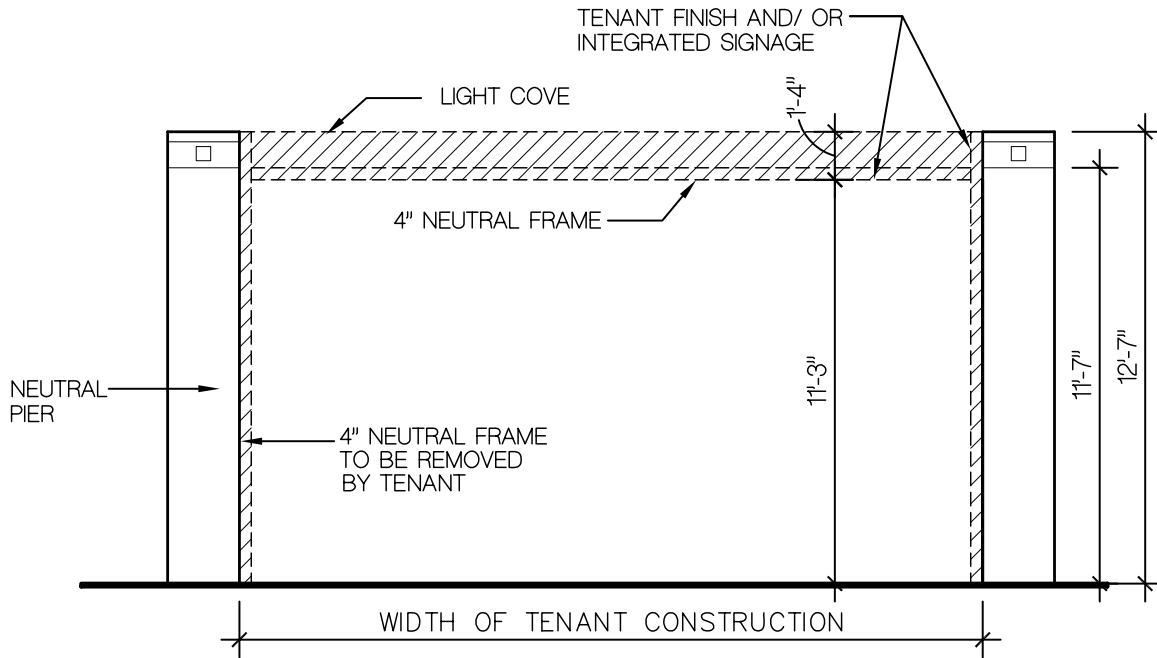
SECTION

STOREFRONT CONDITION 2

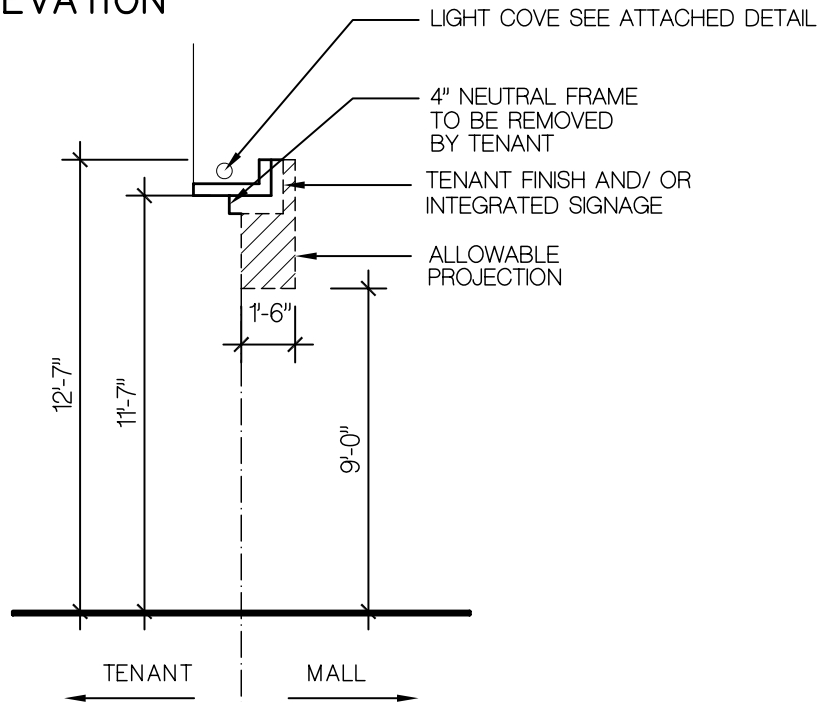




STOREFRONT CONDITION 3_ CONDITION 4 (SIM.)

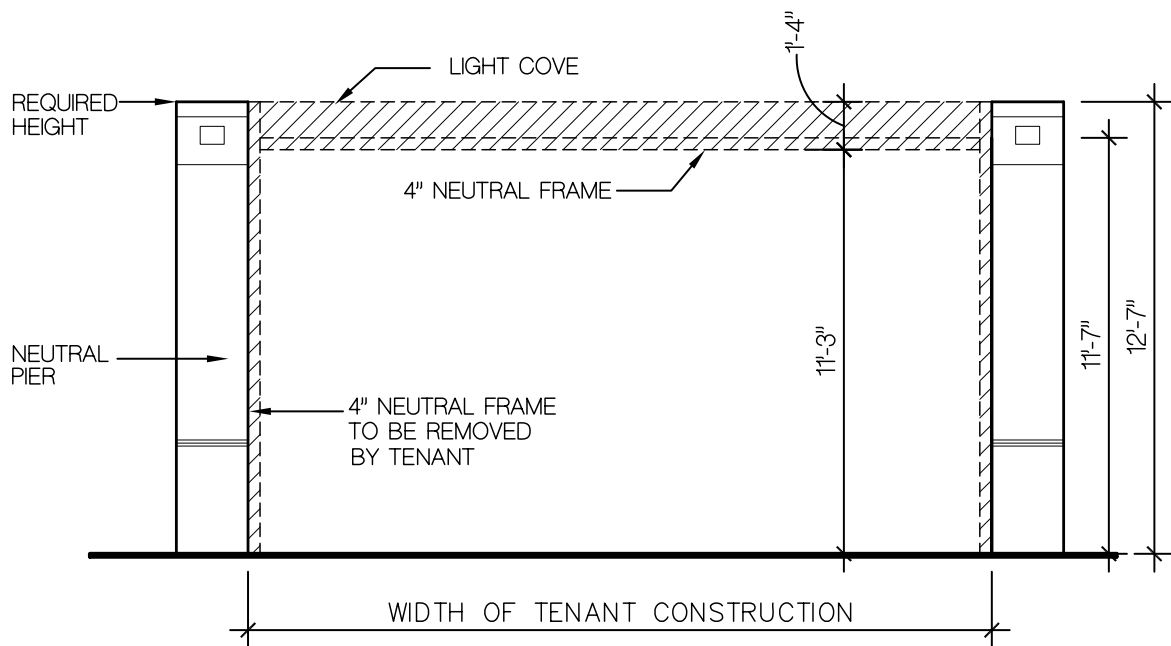


ELEVATION

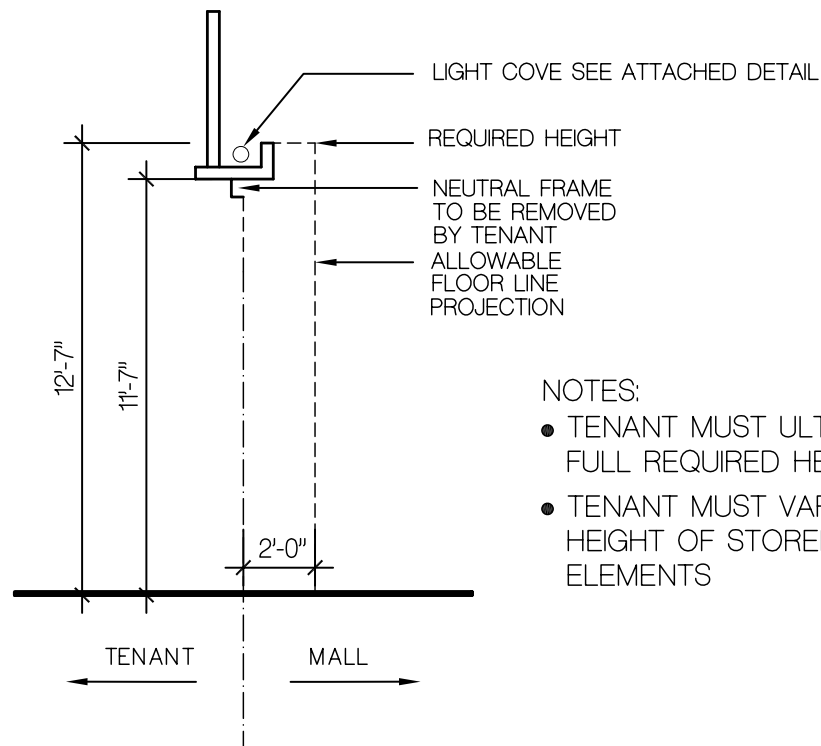


SECTION

STOREFRONT CONDITION 3



ELEVATION

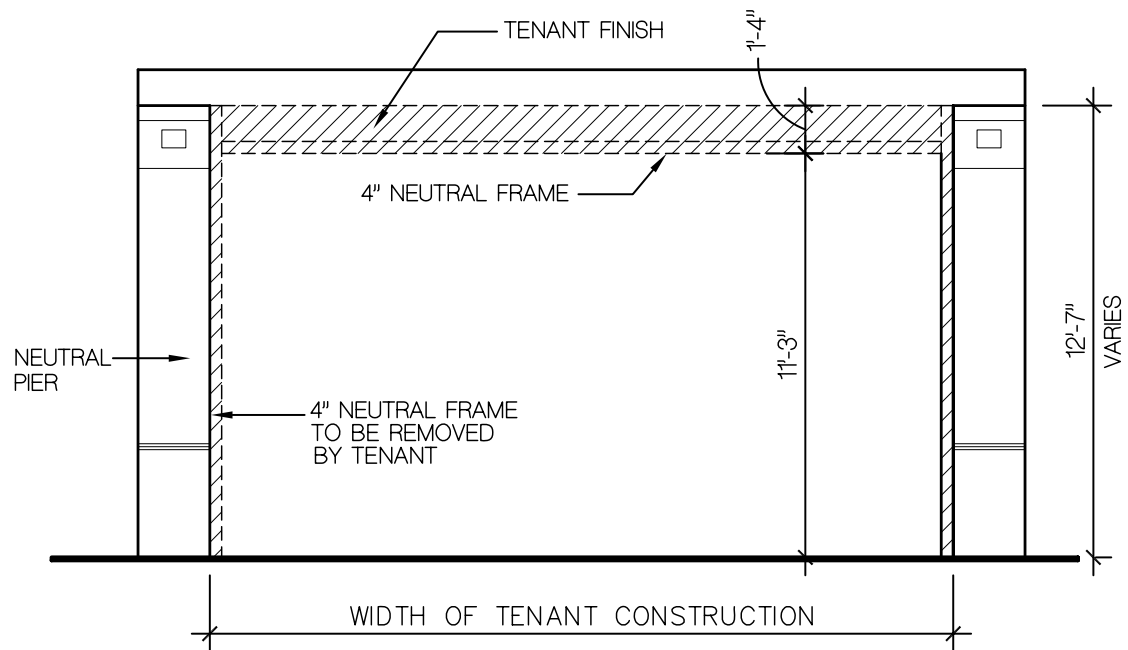


SECTION

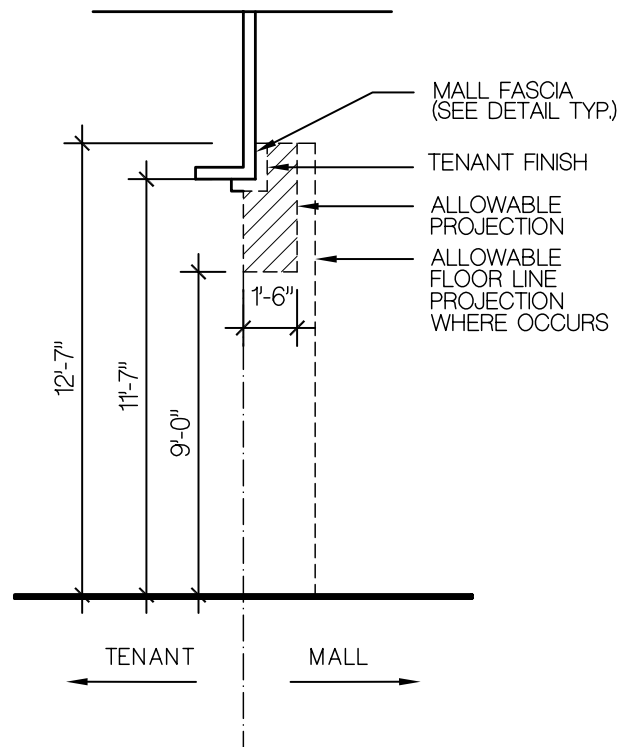
NOTES:

- TENANT MUST UTILIZE FULL REQUIRED HEIGHT
- TENANT MUST VARY WIDTH & HEIGHT OF STOREFRONT ELEMENTS

STOREFRONT CONDITION 4



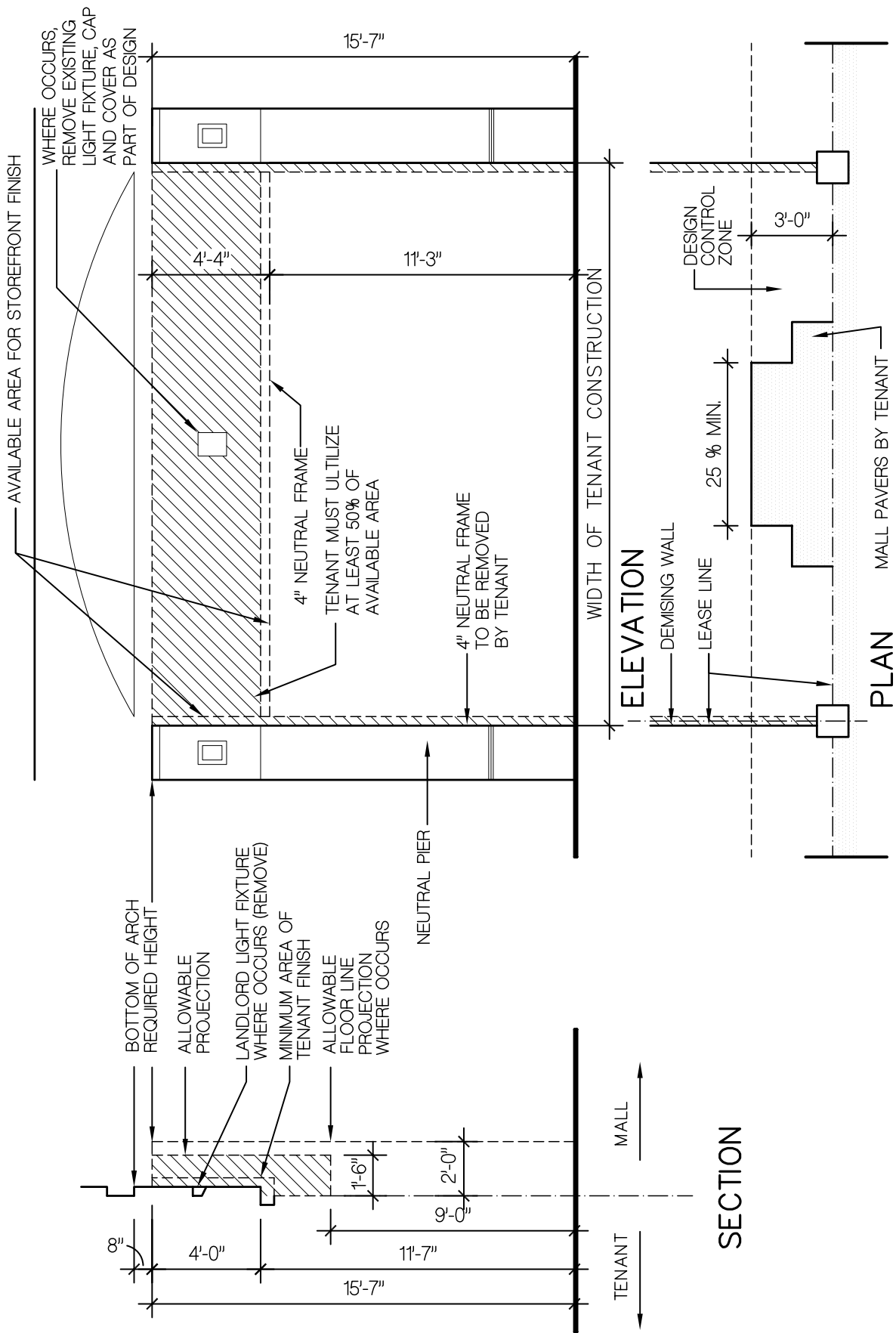
ELEVATION



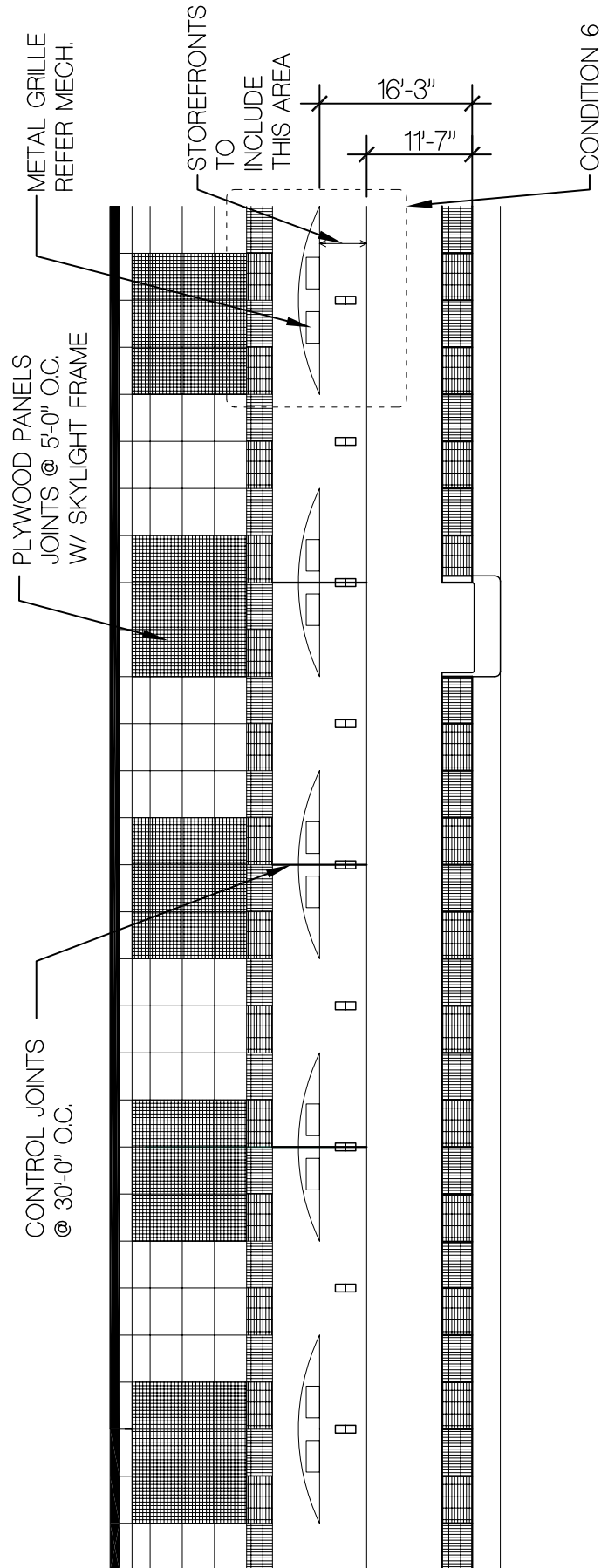
SECTION

STOREFRONT CONDITION 5

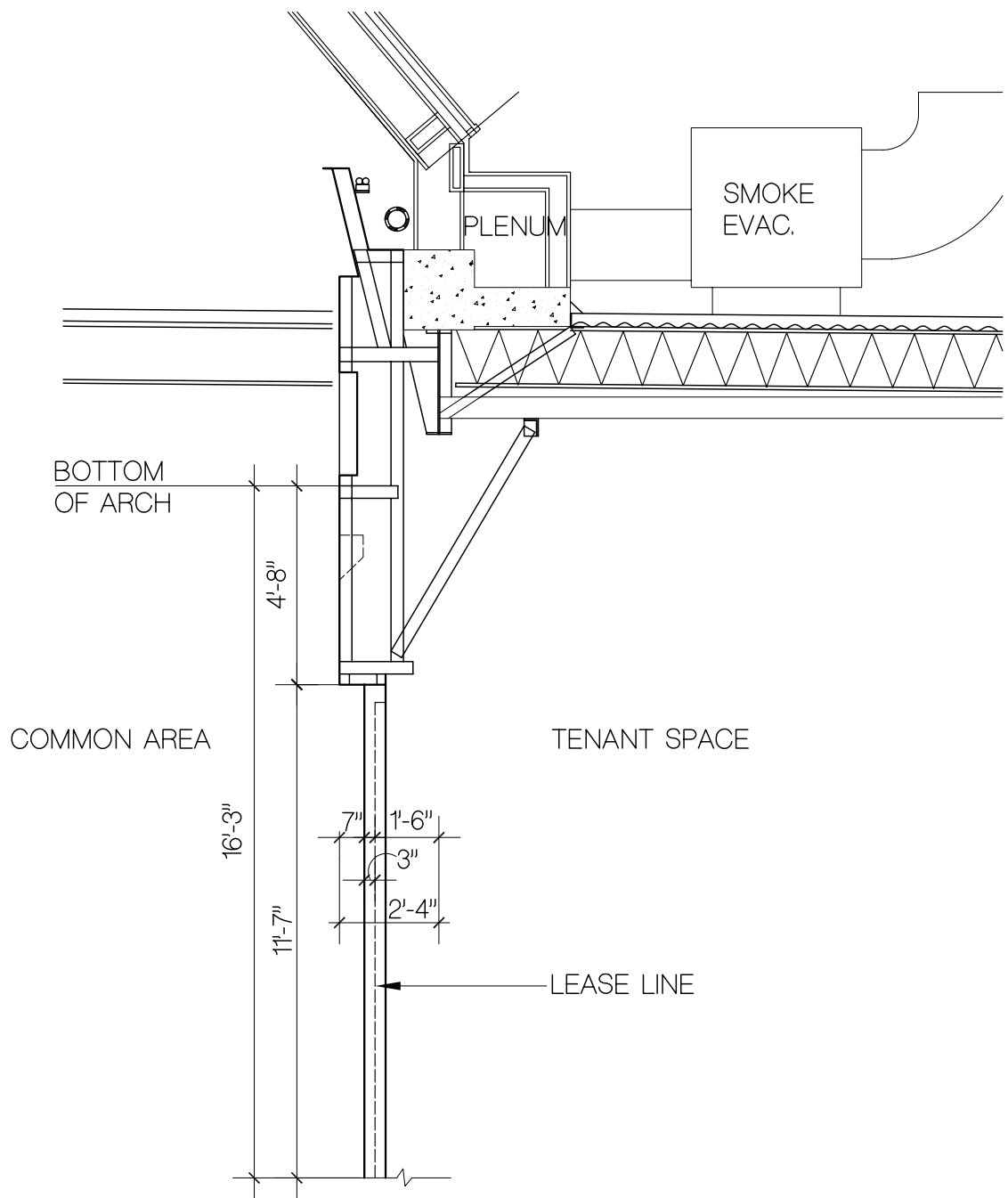




STOREFRONT CONDITION 6



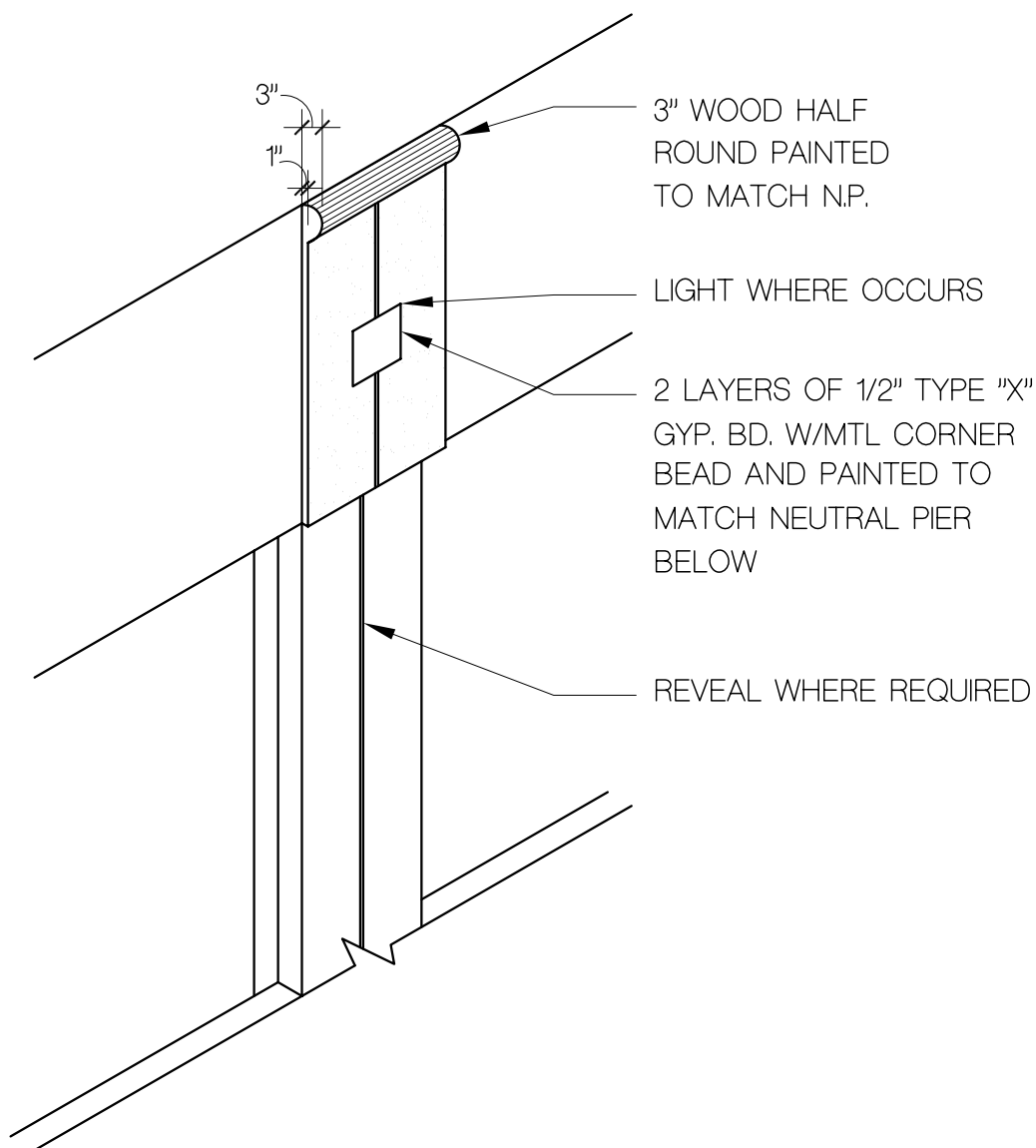
STOREFRONT CONDITION 6
PARTIAL ELEVATION



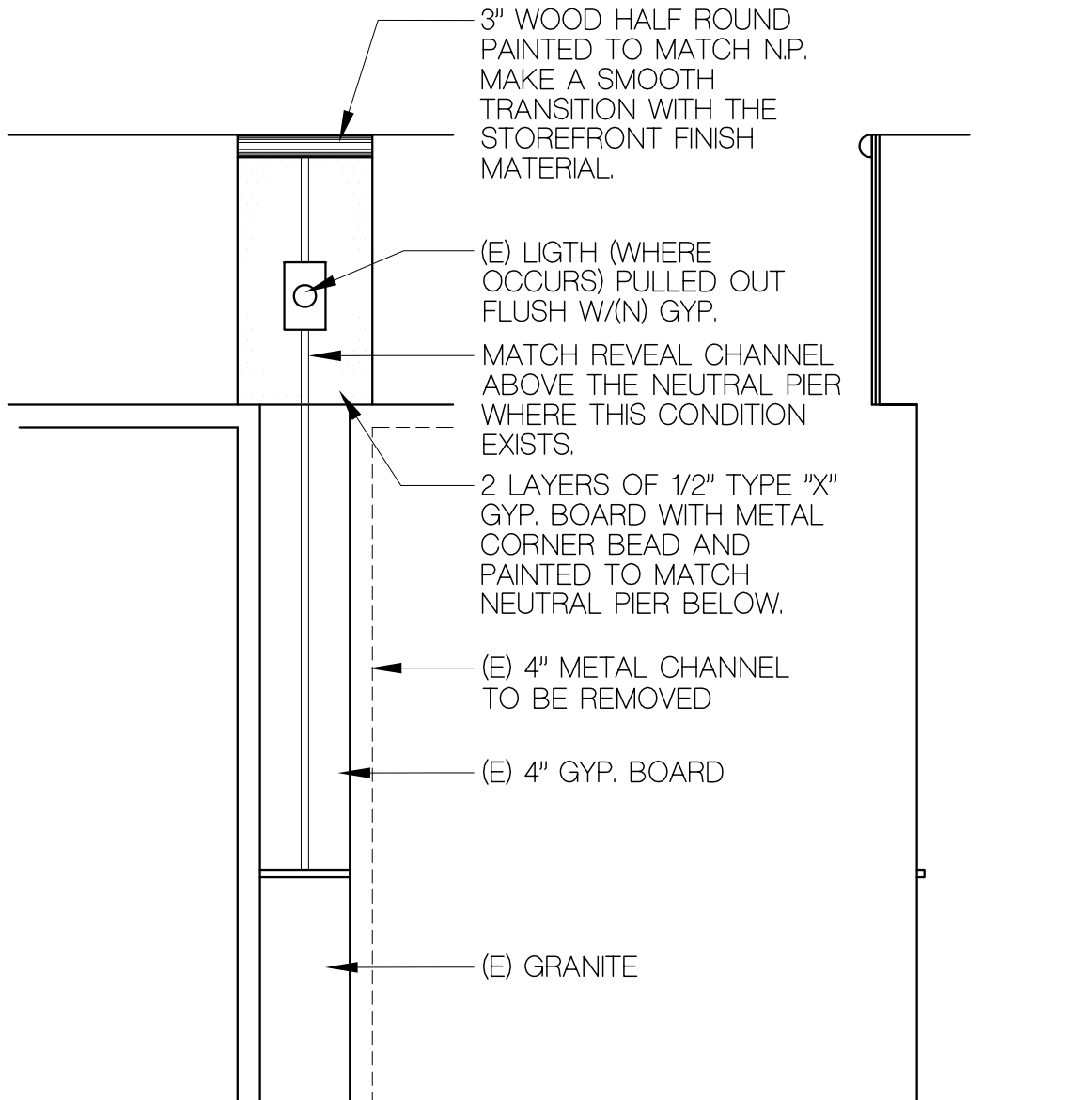
BULKHEAD SECTION (AT UPPER LEVEL)



CONDITION 6



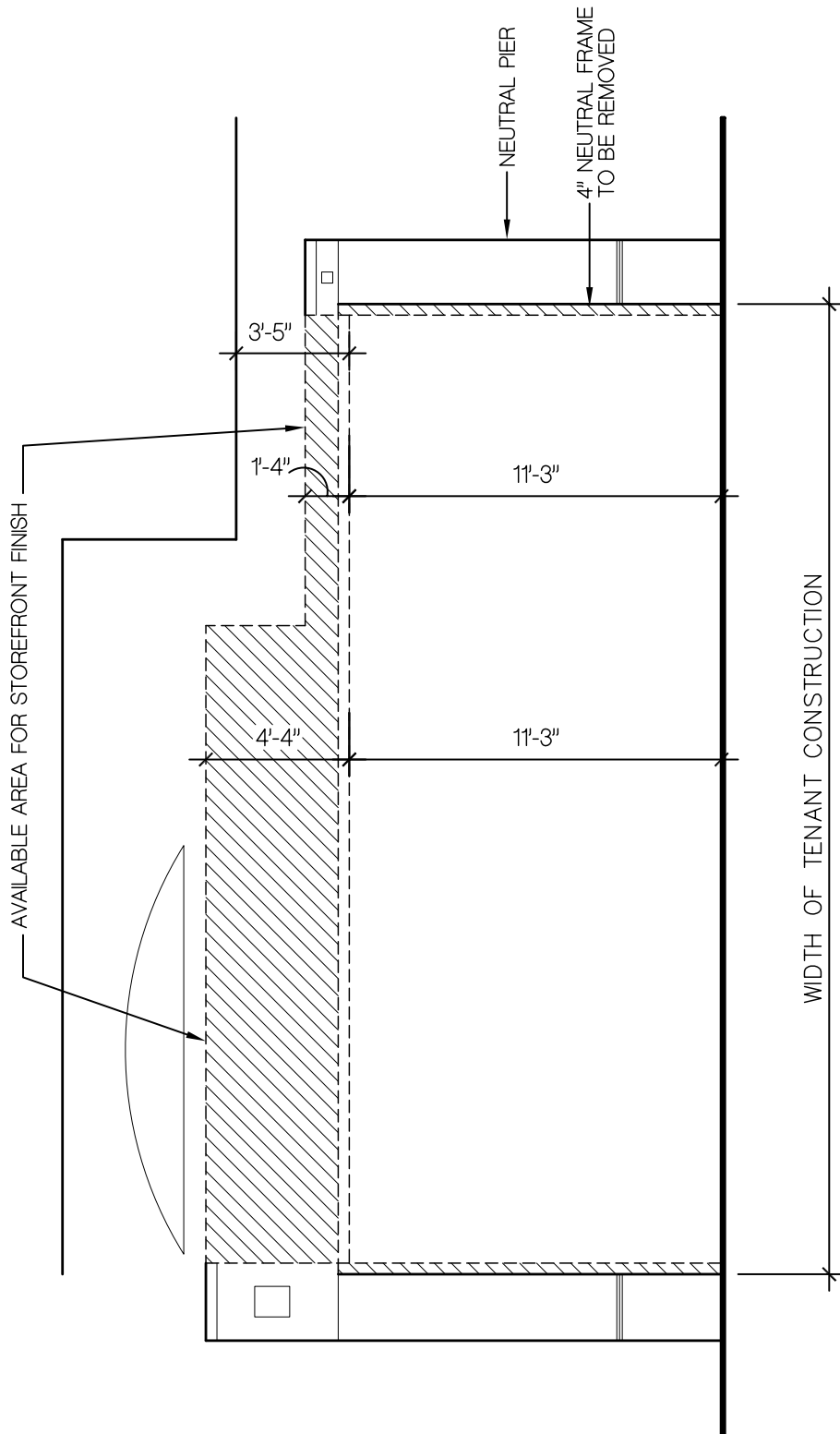
**STOREFRONT CONDITION 6
BULKHEAD DETAIL**



STOREFRONT CONDITION 6
PILASTER- ELEVATION/ SECTION

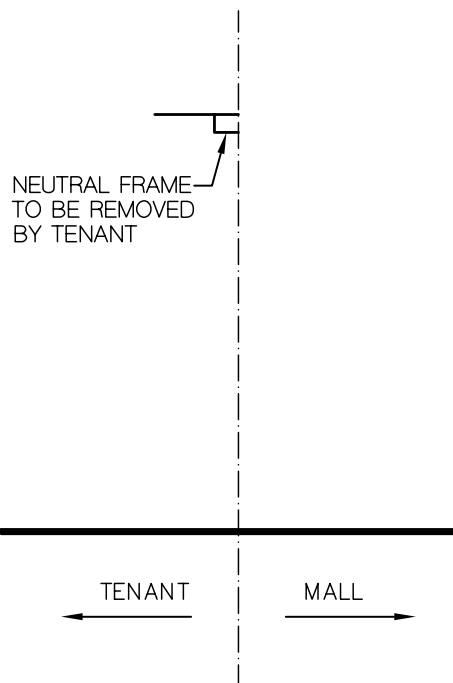
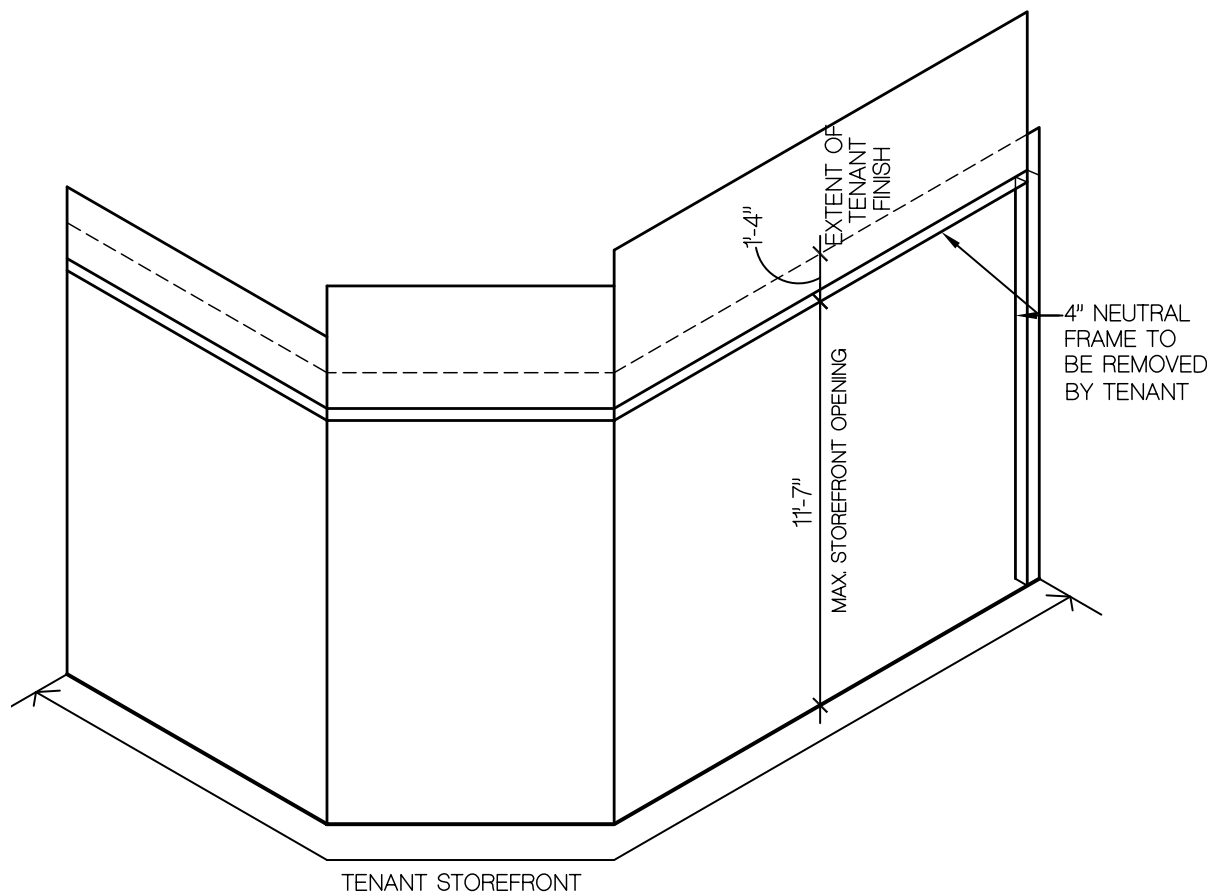


**SPECIAL CONDITION
WHERE MALL FASCIA HEIGHT VARIES**



UPPER LEVEL

**TENANT STOREFRONT
WHERE MALL FASCIA HEIGHT VARIES**



**SPECIAL CONDITION- TENANT STOREFRONT
WHERE MALL FASCIA HEIGHT VARIES**

FOOD COURT DESIGN CRITERIA

Tenants are encouraged to develop a unique and innovated design and not a traditional franchise look. It is Landlord's intent that food court tenants convey an open market atmosphere and therefore it is important that Tenant's design shall be compatible with neighboring tenants.

Note: All food court tenants must comply with all health regulations and applicable ordinances of Local Jurisdiction.

FOOD COURT PLAN

Tenants on the South side of the Food Court shall be referred to as "Food Court Tenants", Tenants on the North side shall be referred to as "Cafe Tenants".

CONTROL ZONE CRITERIA

The front service area from the food court lease line has been designated as a control zone area. All food court tenants must comply with this criteria.

Countertop:

- A demising column and curved gypsum board bulkhead will be provided by Landlord at Landlord's expense. A gypsum board ceiling and back wall enclosure are provided by Tenant. Tenant shall finish demising walls with Landlord designated white ceramic tile from 4'-0" above finished floor to ceiling. Below 4'-0" finish shall be specified by Tenant subject to Landlord approval.
- Tenant shall construct a counter along the entire front of Tenant's premise. The counter location shall be limited to the plan dimensions defined by the counter control area as shown in plan diagrams.
- Tenant counter construction shall follow the profile and elevation dimensions specified in section diagrams. Tray rails are not permitted.
- Recesses in the top counter surface (for cash register, food trays, drink dispensers, etc.) will be allowed if set back a minimum of 8" from the front edge of the counter. Location and design of recesses must be approved by Landlord prior to construction.
- Glass case counterfronts will be allowed with a maximum height limitation of 4'-6" above the finish floor. Casework glass must occur no lower than 1'-6" above the finish floor.
- Tenant may install a lockable door in the passage to the kitchen area for security.
- Roll down fire shutters are provided at front counter as required by the City of Los Angeles at Tenant's expense. Counters should be set behind the fire shutter. If shutter stops at top of counter, counter must be of 1-hour fire resistive construction.
- Landlord will provide floor material up to Tenant's counterfront at Tenant's expense.
- Service doors to all Food Court Tenants will be a minimum of 3'-0" wide with 3/4" high by full width threshold sealed to the slab. Service doors must be fully recessed.
- Tenants are required to apply a troweled on waterproofing membrane to the entire slab of the Premises. Special details recommended by the manufacturer for slab penetrations, wall bases, threshold, etc. must be followed.
- The front counter shall be constructed of solid core surfacing material.
- Beverage machines and all other miscellaneous equipment on the front counter are subject to design review. Equipment must be screened and recessed into the countertop, not to exceed 4'-0" in height.





Countertop (continued):

- Sneeze guards, shall be architecturally compatible with counter design and in accordance with code.
- Provide concealed lighting, in counter designs where appropriate.

Countertop Materials:

- Brushed stainless steel.
- Natural stone (i.e., marble, granite, slate).
- Glazed ceramic tile.
- Solid surface (i.e., Corian, Avonite).
- Wood with clear finish.
- Laminate countertops are not acceptable.

Ceiling:

- Tenant shall provide a nonporous washable ceiling.
- Painted gypsum wall board, metal or a sealed wood ceiling shall be used in the control zone area.
- Lay-in ceilings are not acceptable in the control zone area.

Lighting:

- Provide accent lighting at the countertop using recessed incandescent or pendent type fixtures.
- Provide recessed incandescent fixtures and concealed sprinkler heads within the control zone.
- Additionally, 2' x 4' fluorescent lighting is not acceptable in the control zone.
- Tenant lighting for bulkhead above counter shall be provided by Tenant at Tenant's expense per the following specification: Model: Kurt Versen # C7303 MO: Lamp: Q90, Par 38SP, Quartz Spot.
- Recessed incandescent fixtures providing general illumination of the Premises in front of the menuboard wall must be approved by Landlord prior to installation.

Flooring:

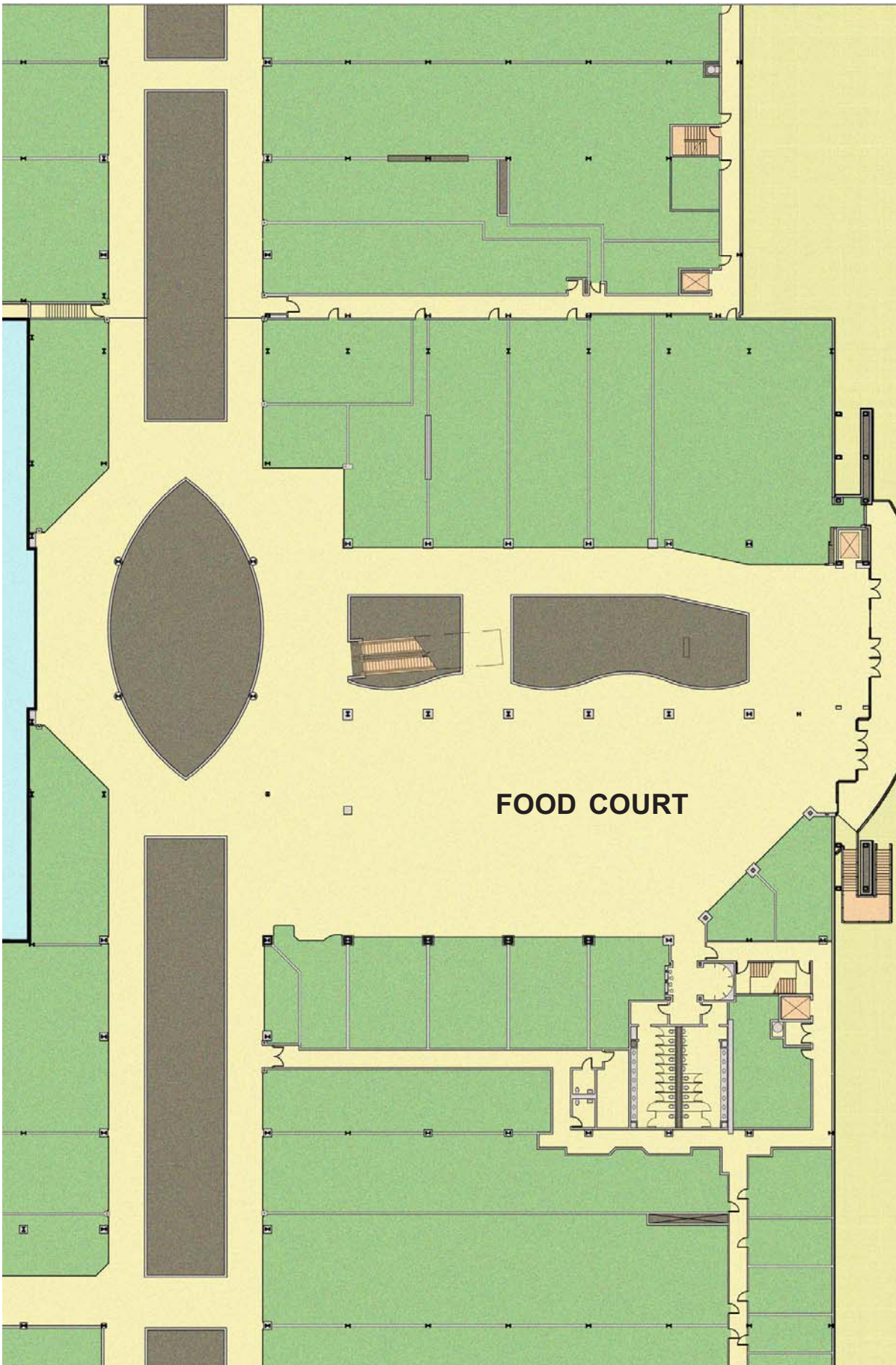
- Provide a ceramic or quarry tile floor and base within the control zone area.

Walls:

- All wall materials shall be washable and nonporous (i.e., epoxy paint, ceramic tile, stainless steel).
- Provide a food preparation screen wall with service door separating the service and food preparation areas.
- Service door shall be self-closing to shield the back room from public view.
- Mirrored walls are not acceptable within control zone area.

Menu Board:

- Menu boards shall be integrated into the overall store design. Menu boards shall be recessed or surface mounted onto the preparation screen wall.
- Menu Board must be illuminated either internally or externally whichever is best in keeping with the design theme of the store, at Landlord's sole discretion.





STORE INTERIOR DESIGN CRITERIA

The use of quality materials for flooring, walls, ceiling and lighting is required and are subject to Landlord's approval.

Ceiling:

- Tenant shall provide a nonporous washable ceiling.
- Acoustic tile.

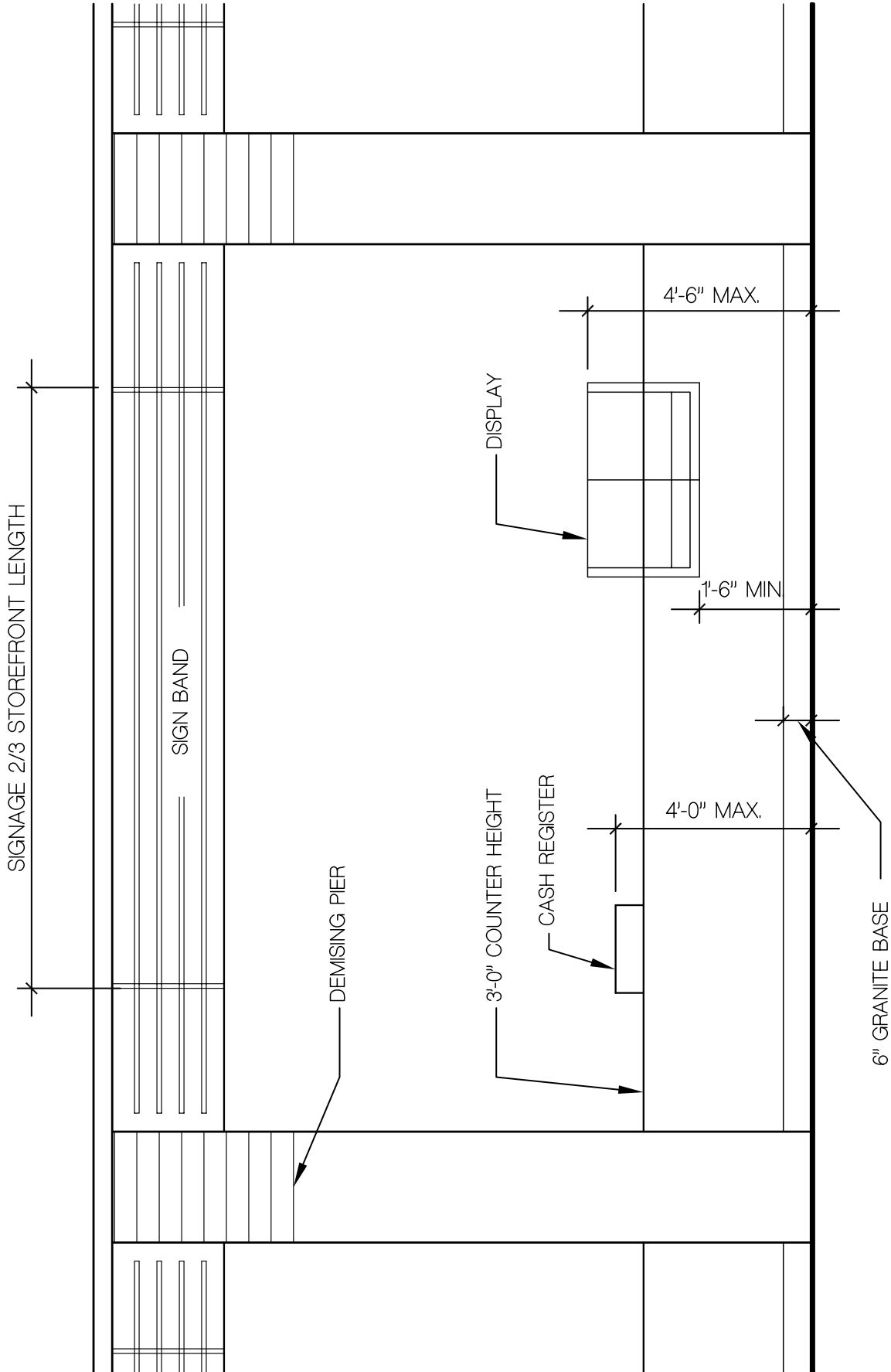
Lighting:

- Fluorescent type lighting is acceptable.

Floors:

- All materials shall be of a washable nonporous surface.
- Ceramic or quarry tile floor and base in food preparation area.
- Provide a waterproof protective membrane turned up to base height throughout entire space.





FOOD COURT TENANT ELEVATION



SIGNAGE 2/3 STOREFRONT LENGTH

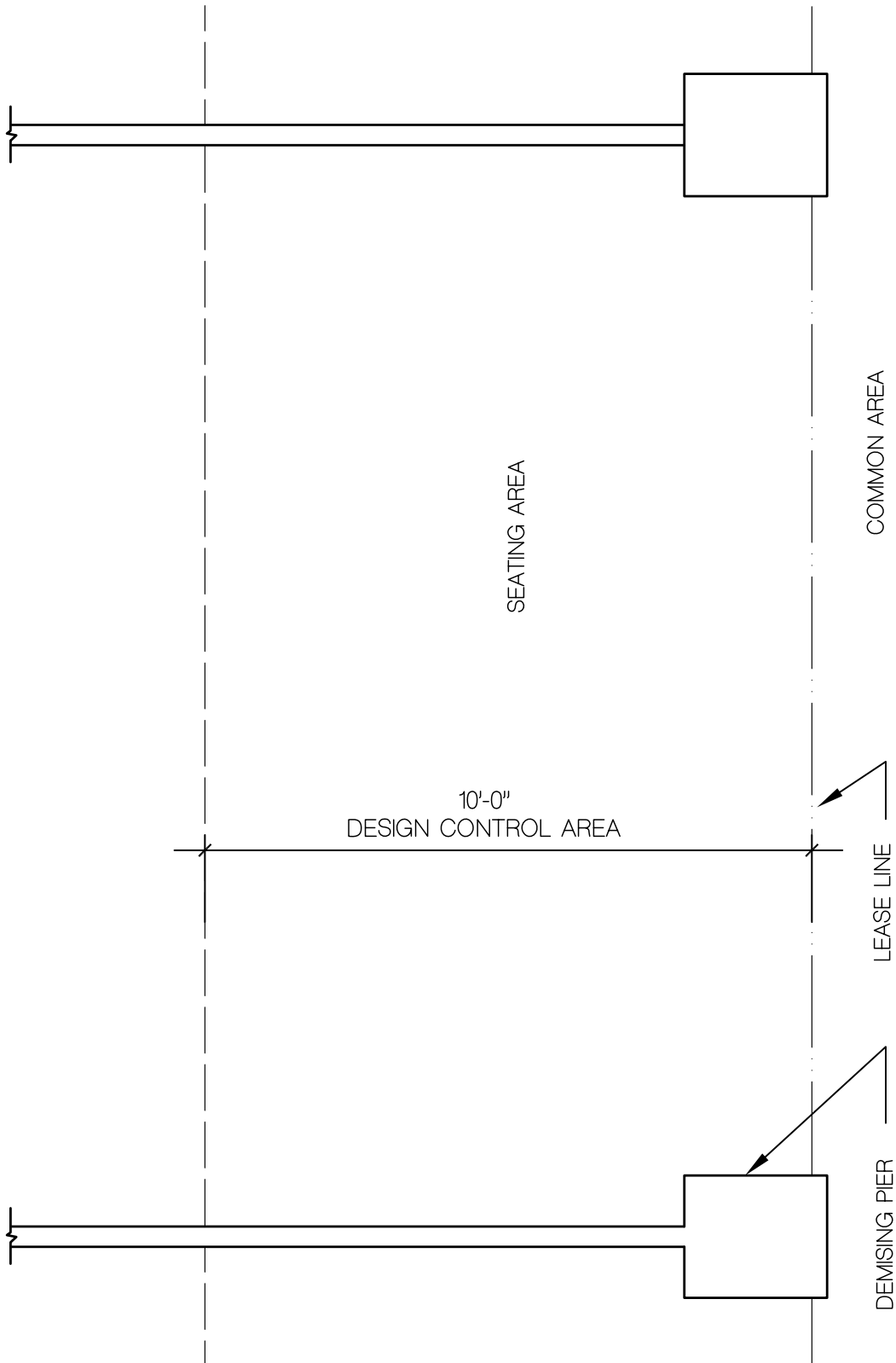
SIGN BAND

BLADE SIGN

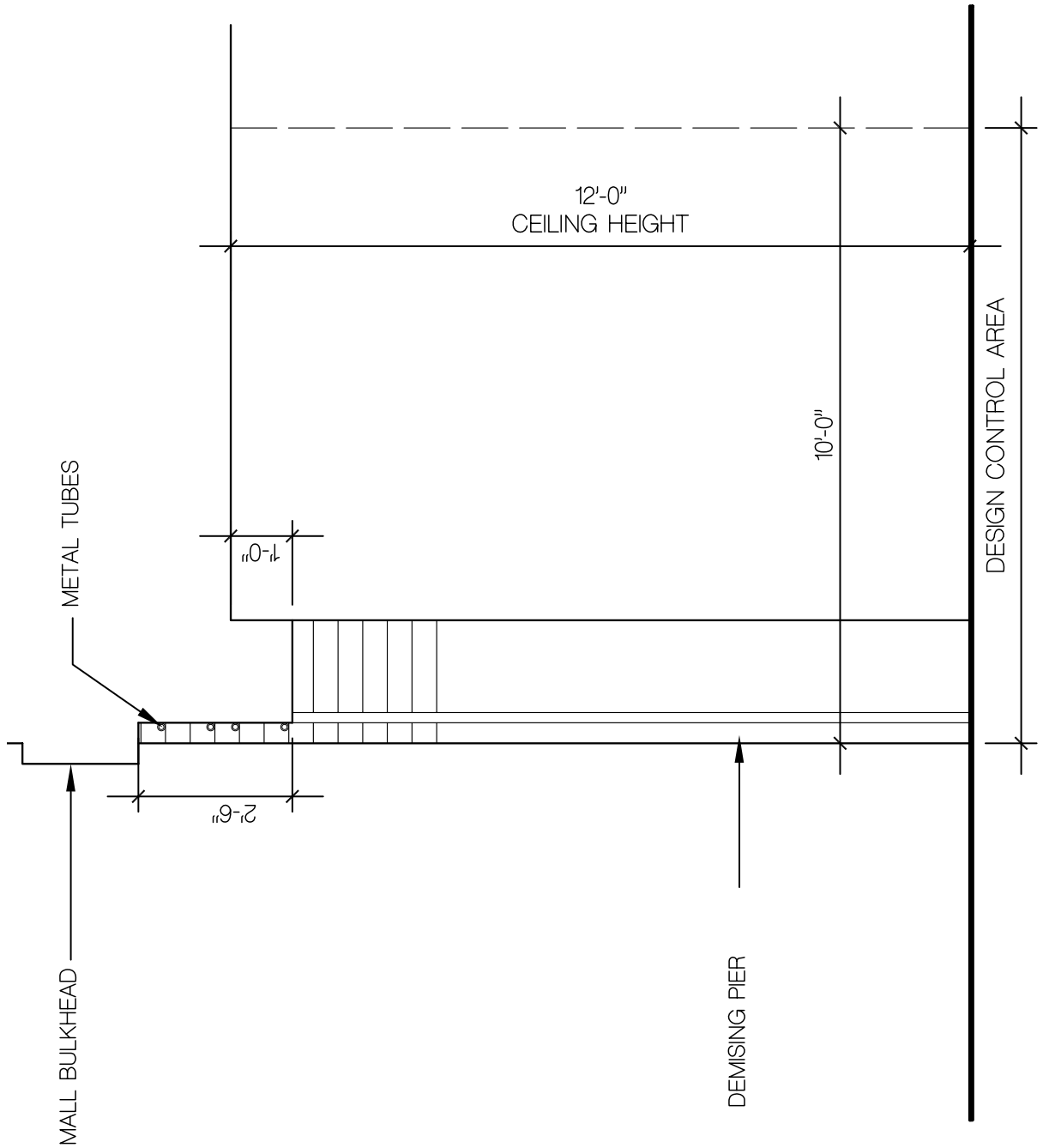
DEMISING PIER

GRANITE BASE

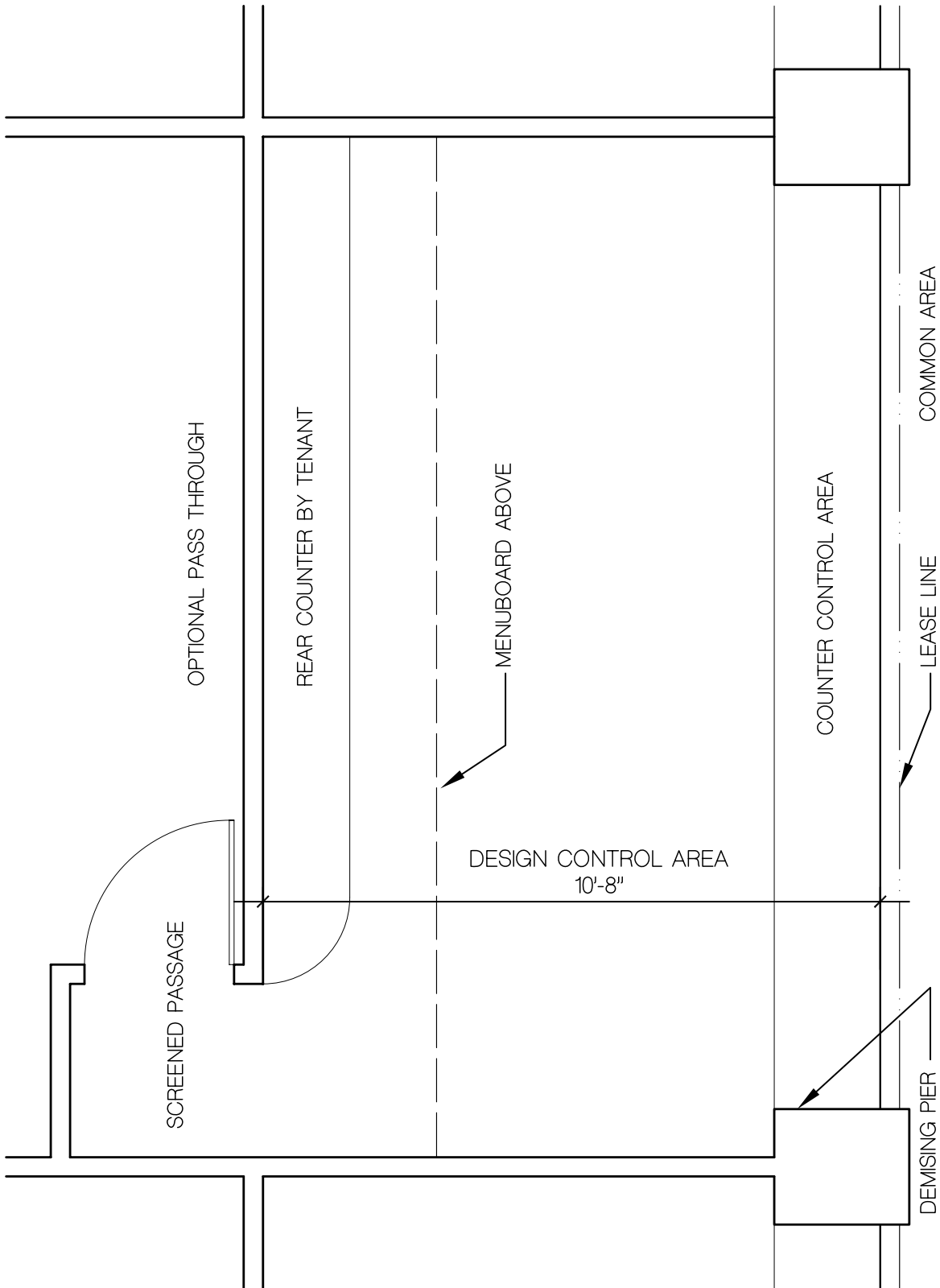
CAFE TENANT ELEVATION



CAFE TENANT PLAN



CAFE TENANT SECTION



FOOD COURT TENANT PLAN

SIGNAGE DESIGN CRITERIA (FOOD COURT)

Signage is a major visual element to be provided by the Tenant. Particular attention should be given to signage and graphics as they are an important part of the over all design theme. All signage is subject to Landlord approval. Landlord reserves the right to disapprove any signage that does not comply with Landlord's criteria.

Signage Requirements:

- All wiring raceways, cabinets, transformers, etc. must be concealed.
- One sign centered top to bottom per storefront elevation.
- Limited to the tenant's trade name as defined in the lease.
- Maximum letter height shall be 14" max.
- Provide PK housing.
- All signage must be installed as per code.
- Signage shall be time clock controlled and illuminated during center hours.
- Cafe tenants are to provide a blade sign.

Neon Requirements:

- PK Housings required with neon.
- If exposed neon, paint end of PK to match adjacent surface. Provide clear standoffs.
- Use no double backs if possible. If double backs are required, keep to a minimum quantity: paint out to match adjacent surface.
- Exposed neon shall be on a rheostat dimmer.
- All exposed neon shall be mid-point grounded at each transformer.

Acceptable Sign Types:

- Open face channel letters with exposed neon.
- Exposed single or double stroke neon must have a individual letter plexiglass background.

Unacceptable Sign Types:

- Animated.
- Vacuum formed luminous letters.
- Box or Can signs surfaced mounted to sign armature.
- Foam core.

Note: Exposed raceways, ballast boxes, electrical transformers and sign company names are not permitted.





TENANT CRITERIA MANUAL MECHANICAL DESIGN CRITERIA

The following is a list of minimum design information required to expedite plan approval by Landlord. It is not intended to be a complete listing of all requirements, but should serve as a minimum checklist to be used by Tenant's design consultants to complete the construction documents. It is the responsibility of the Tenant's architect or engineer to field verify dimensions, utility locations and conditions prior to and during construction.

Tenant shall provide individual roof top units as their HVAC system. Verify any additional requirements with Landlord's on-site representative. All reused material and equipment must be refurbished to "like new" condition. Contact Landlord's mechanical engineer for system design criteria.

We urge you to read this manual in its entirety in order to fully understand the requirements needed to generate an approvable set of construction documents.

HVAC DRAWING REQUIREMENTS

- Identify RTU, manufactures, sizes and locations per Center requirements.
- Curb and structural support details.
- Total CFM requirements for area.
- Mechanical symbol and equipment list.
- Duct sizes and heights above finished floor.
- Diffuser and grille schedule.
- Indicate CFM for each diffuser on plan.
- All returns to be ducted.
- Damper locations.
- Type of insulation.
- Thermostat or temperature sensor locations.
- Control wiring diagram.
- Toilet exhaust detail.
- Notes and specifications.
- MEP load tabulation sheet (refer to page 89) or Center required engineering forms and schedules (refer to enclosures).
- Provide heating and cooling load calculations.
- Smoke evacuation (is applicable areas).

Additional Food Related Tenant Requirements:

- Makeup air unit details and specifications. Connected directly to the main power of the premises so that it will be in operation at all times during store hours.
- Specifications of exhaust equipment.
- Cooking hood details and equipment.
- Automatic fire extinguishing equipment.
- Control/ fire alarm wiring interface diagram (if applicable).



TENANT SUPPLIED HVAC DESIGN

Tenant shall design and provide an individual HVAC roof top unit with curb (refer to page 72). Specifications, installation and placement of RTU must be approved by Landlord. HVAC shall be compatible with Landlord's life safety system (if applicable). Ninety percent of the air exhausted must be replaced by a Tenant furnished and installed makeup air system. Additional structural framing required as a result of roof penetrations or placement of RTU shall be at Tenant's expense. Structural plans must be reviewed and approved by a licensed engineer at Tenant's expense. Verify blocking and fastening to roof with Landlord's on-site representative. All roof penetrations must be by Landlord's roofer at Tenant's expense.

Condensate drain and run out to roof drains shall be coordinated with Landlord's on-site representative.

A photocell is required on all multi-stage units to shut off the second stage cooling at sundown.

Additionally, food related tenants shall provide the following: An electrical interlock that allows exhaust fans to run simultaneously with Tenant lighting. Automatic extinguishing equipment shall be installed in accordance with applicable codes. Exhaust fans must be equipped with a residue trough to be maintained by the Tenant (refer to page 71). Distance of each exhaust fan from any RTU air intake shall be that which is required by code.

AIR CONDITIONING & VENTILATION

- 1 Tenant shall locate roof top HVAC equipment on existing steel frame supports, provided by Landlord at Tenant's expense, where such framing occurs. Intermediate supports will be provided by Landlord's approved contractor at Tenant's expense. Where such framing, or other acceptable supports do not occur, Tenant shall provide similar steel supports. For such units in excess of 500 lbs., tenant shall prepare structural calculations as required by code. Tenant shall coordinate installation of any roof equipment, as well as roof penetrations with Landlord.
- 2 Air conditioning equipment serving Tenant's premises shall be capable of automatically maintaining 78 degrees F dry bulb, and 50 % humidity inside conditions with outside conditions of 99 degrees F dry bulb and 70 degrees F wet bulb controlled. The system shall be installed in a manner which will not unduly drain heat, ventilation or cooled air from the enclosed mall.
- 3 Lower level tenants shall install a split system: roof top mounted condenser unit with air handling fan coil unit suspended above Tenant's finished ceiling space. Upper level tenants may install roof top heat pump units or also utilize a split system, depending upon the location of existing supports for roof top equipment.
- 4 All roof curbing and structural supports for air conditioning equipment shall be constructed by Landlord's approved contractor at Tenant's expense.
- 5 Tenants shall coordinate installation of piping between units of the split system through the tenant space above with Landlord.
- 6 Tenants shall connect its toilet exhaust duct to Landlord's exhaust duct system. Tenant exhaust fans are not required.



Tenant Responsibility (all designs):

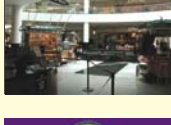
Tenant shall provide a complete mechanical system within the leased premises, including but not limited to the following, low pressure rigid metal ductwork, grilles, registers, controls and circuitry necessary for the satisfactory operation of an air conditioning system.

- Maintenance of HVAC system.
- Verify with Landlord's on-site representative regarding any interface to existing Life Safety System.
- All supply, return and exhaust systems must be balanced and tested by Tenant's air balance mechanical contractor. Tenant to submit a copy of the report to Landlord's on-site representative.
- Ductwork shall be free from vibration. If ductwork has excessive vibration, Tenant shall provide additional braces and or supports. Additional supports must be hung from the top of joist cord and/ or beam.
- No flex duct over 3'-0" in length. Duct board is permitted.
- Any odor producing tenants (i.e., hair salon, nail and food tenants, etc.) must provide an additional exhausting system approved by Landlord to eliminate odors. Coordinate shaft routing with Landlord's on-site representative prior to plan submission.
- Verify the location of existing Landlord control wiring. New work must be arranged as to not conflict with or restrict access to existing work.

SMOKE EXHAUST SYSTEM

Areas 2,3,4, and Food Court ONLY

- Tenant shall tie into the provided smoke exhaust duct at the designated point of connection only. Tenant shall provide all necessary and required grilles, registers, dampers, controls, etc. The ductwork shall be sized to accommodate the entire Premises.
- The system must incorporate manually operated dampers for the purpose of balancing this system. All such dampers must be accessible and once the system is balanced, the dampers must be fixed.
- Tenant shall tie its smoke exhaust system into all interior space (excluding bathrooms) as required by code.
- Make-up air from the mall is provided to each tenant space through the storefront security gate. Tenants not utilizing an open security gate grille for their storefront shall provide a grille above Landlord's light cove soffit for utilizing the mall make-up air (Page 76). The acceptable grilles are: TITUS 355FL, KRUEGER 5585H, or equal.
- Tenant shall provide a certified air balance report. Contact Landlord's approved certified air balance company: Winair, Inc. at (714) 827-9880.
- If a fire occurs, the public mall area system goes into supply mode while the duct system within Tenant's premises goes into the exhaust mode.
ONE HUNDRED PERCENT OF THE REQUIRED MAKE-UP SUPPLY AIR IS PROVIDED BY THE MALL SYSTEM THROUGH THE TENANT STOREFRONT.





a Smoke exhaust system airflow rate shall be the exhaust air flow allocated to the premises by Landlord.

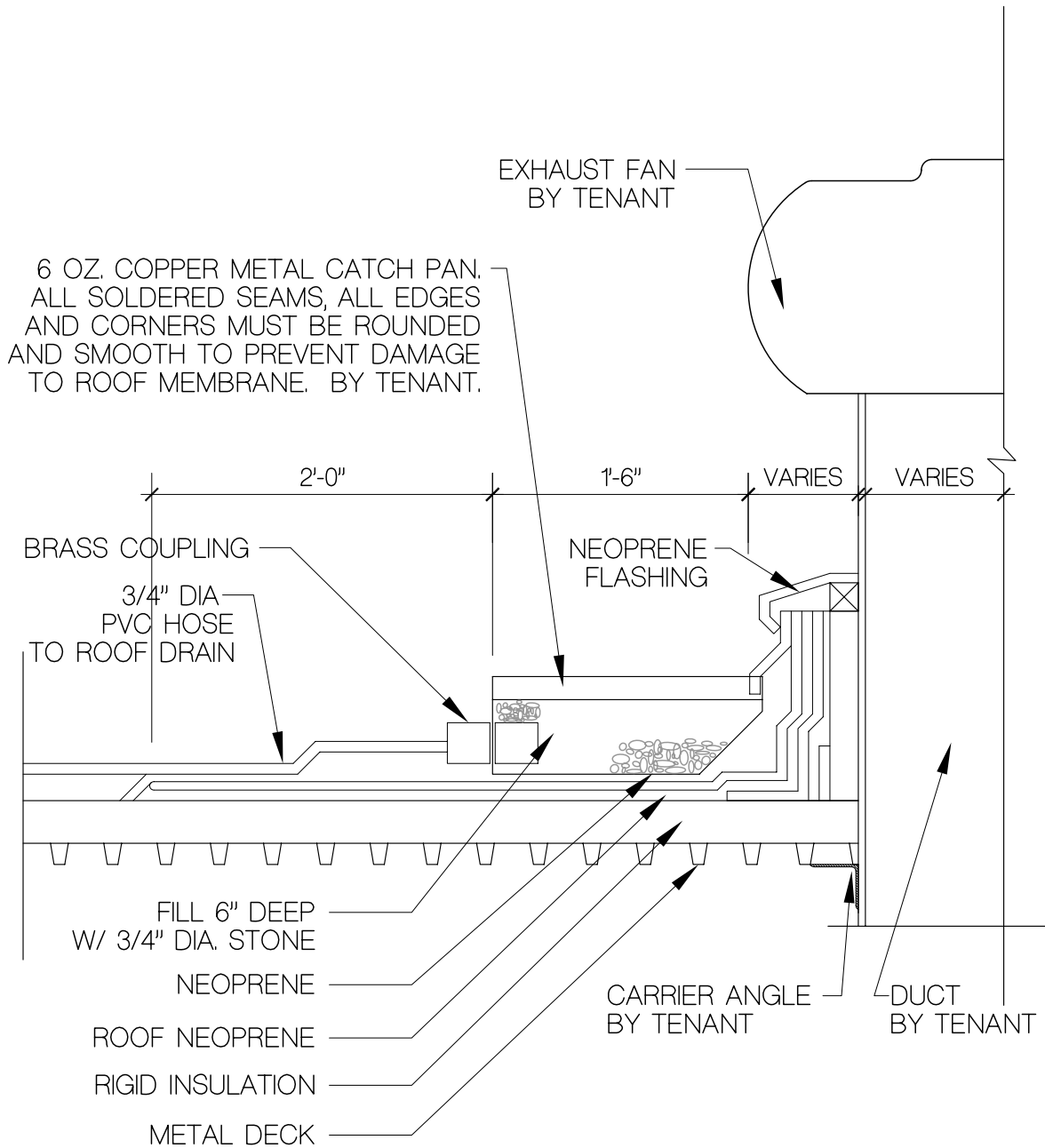
b Smoke exhaust system shall be designed to that total pressure loss shall not exceed 0.30" WGSP including elbows.

c For tenants utilizing a hard lid ceiling, an access panel shall be provided within the ceiling at the point of connection with Landlord's smoke exhaust main.

- Tenant's architect/engineer shall verify exact point of connection with mall exhaust main with Landlord.
- Tenant's architect/engineer shall show air flow calculations on mechanical plans.
- Refer to Pages 69, 76 & 76 for smoke exhaust information .
- Workmanship: The entire installation shall be performed by a licensed HVAC contractor in a first class workman like manner.
- Design/Construction Coordination: The following items shall be noted on Tenant's plans for clarification:

a All roof penetrations made by tenant's general contractor must conform to Landlord's standard criteria and shall be subject to Landlord's approval as to location and contruction details. Weatherproofing of any installation by Tenant must be performed by Landlord's approved roofing contractor, and Tenant's general contractor shall pay all such costs.

b Tenant's general contractor will be required to provide temporary weatherproofing for all roof penetrations, until Landlord's roofing contractor has made the final patch.



CONDENSATION DRAIN DETAIL



CONDENSATE DRAIN
LINE TO NEAREST ROOF
DRAIN. BY TENANT WITH
APPROVED BLOCKING, V.I.F.

FLASHING TO
ROOF TOP UNIT

ROOF STRUCTURE

NOTE:
ROOF CURB AND STRUCTURAL ANALYSIS
MUST BE APPROVED BY LANDLORD.
ADDITIONAL STRUCTURAL SUPPORT
BY TENANT AT TENANTS EXPENSE

COL.

PREFABRICATED
INSULATED CURB
BY TENANT

TOP OF CURB TO BE LEVEL

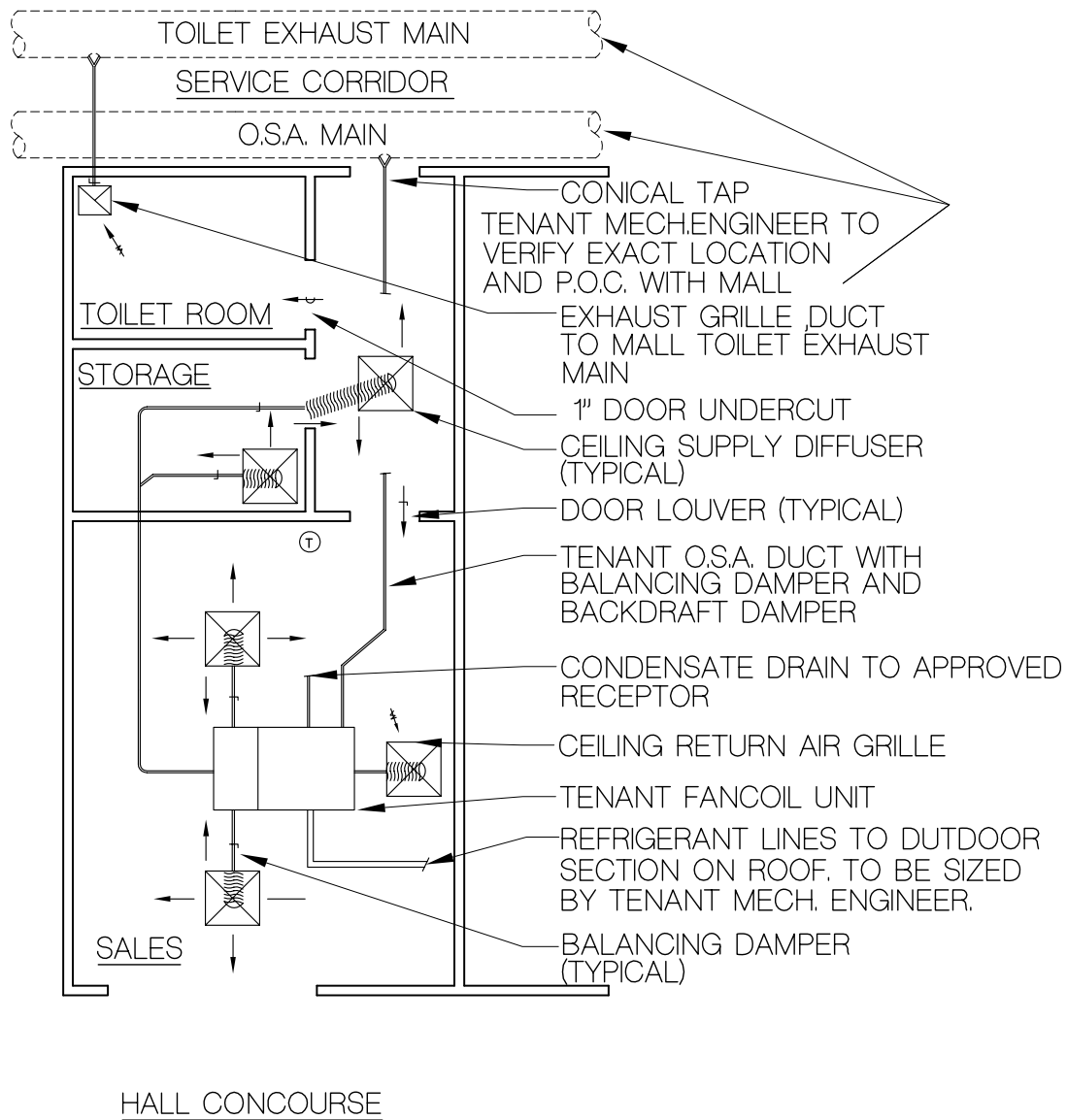
ROOF CURB
BLOCKING AS
REQUIRED

1'-0" MIN.

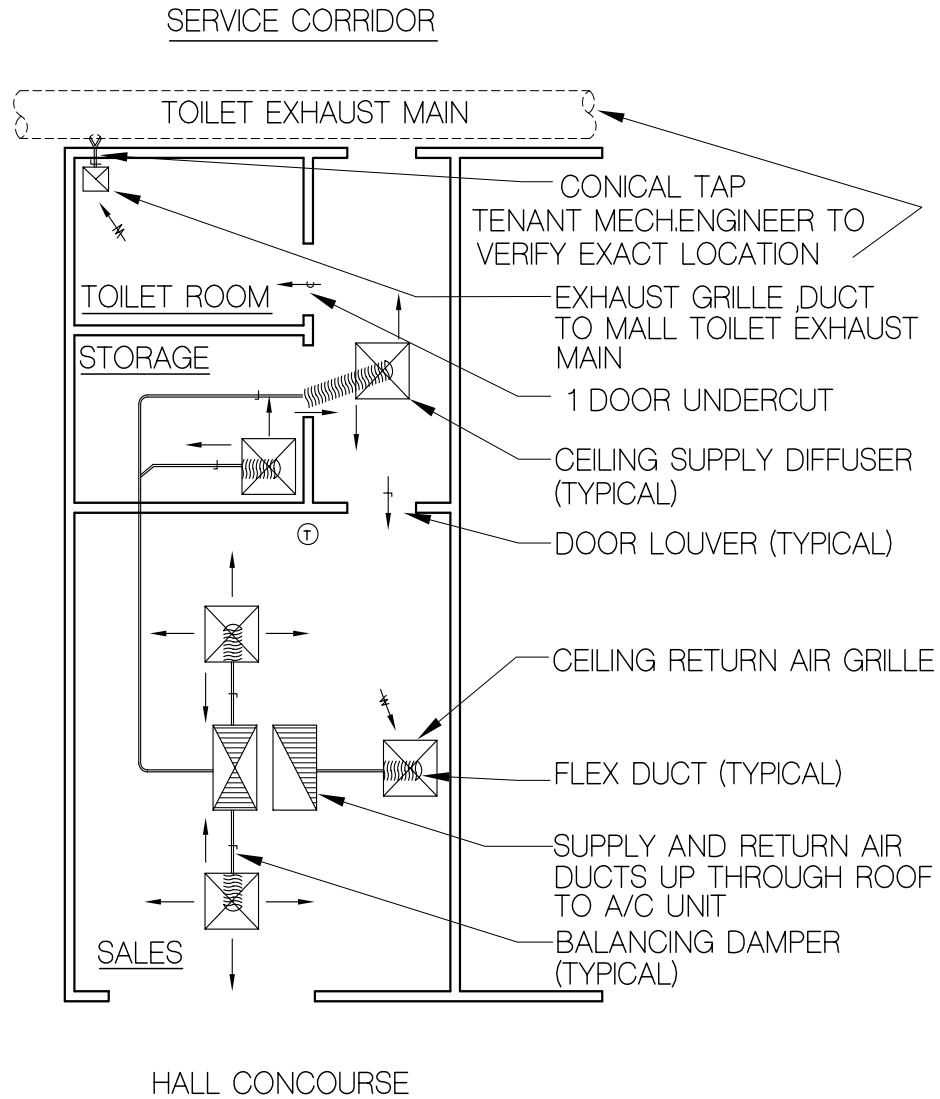
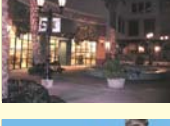
LANDLORD
STRUCTURE

NOTE: ANY ROOF WORK TO BE DONE BY LANDLORD
ROOFING CONTRACTOR AT TENANT EXPENSE.

ROOF TOP UNIT FLASHING DETAIL

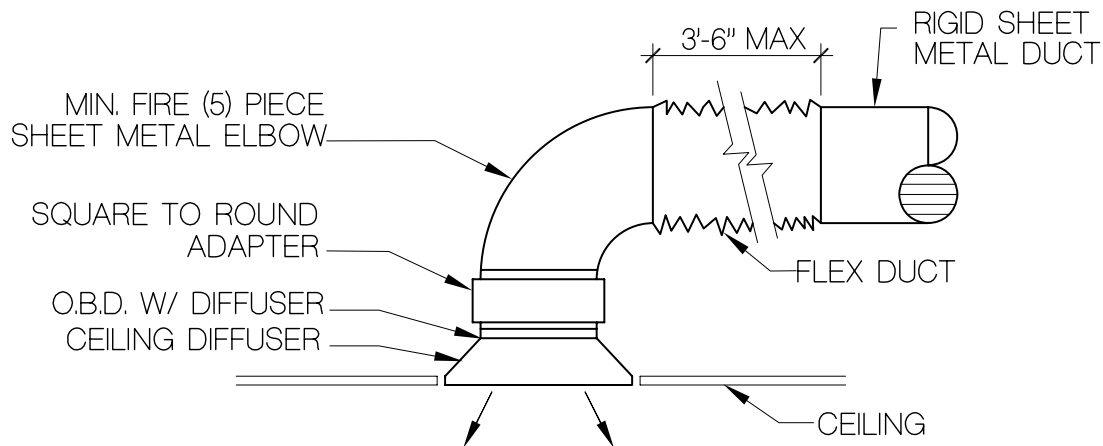


TENANT TYPICAL HVAC LOWER LEVEL



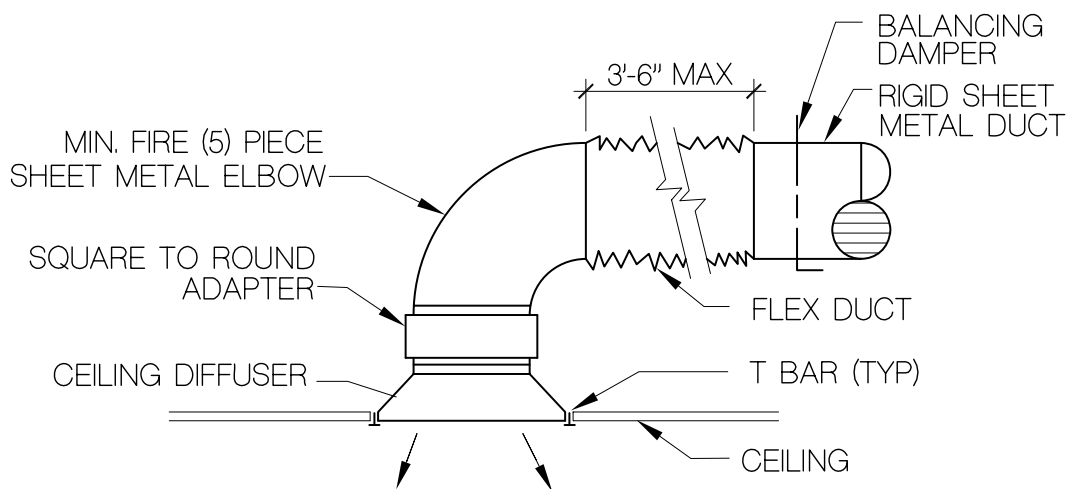
NOTE: TENANT MAY UTILIZE A
SPLIT SYSTEM WITH O.S.A.
REQUIREMENTS PROVIDED VIA
DUCTING THROUGH ROOF

TENANT TYPICAL HVAC UPPER LEVEL



NOTE: SUPPORT DIFFUSER FROM OVERHEAD STRUTURE
USING HANGER STRAP OR AS APPROVED, GALVANIZED
STEEL WIRE

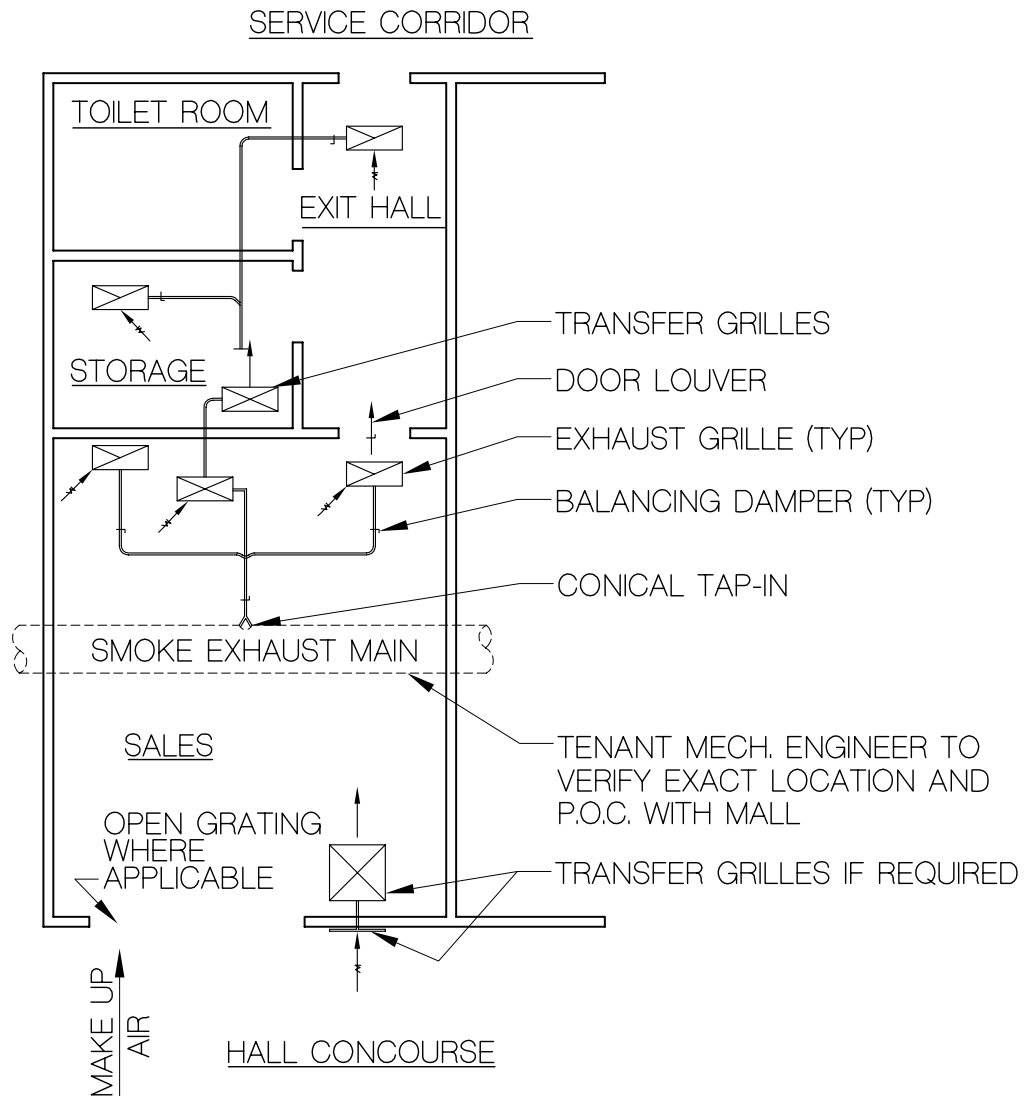
A—DIFFUSER MOUNTING: HARD CEILING



NOTE: SUPPORT DIFFUSER FROM OVERHEAD STRUTURE
USING HANGER STRAP OR AS APPROVED, GALVANIZED
STEEL WIRE

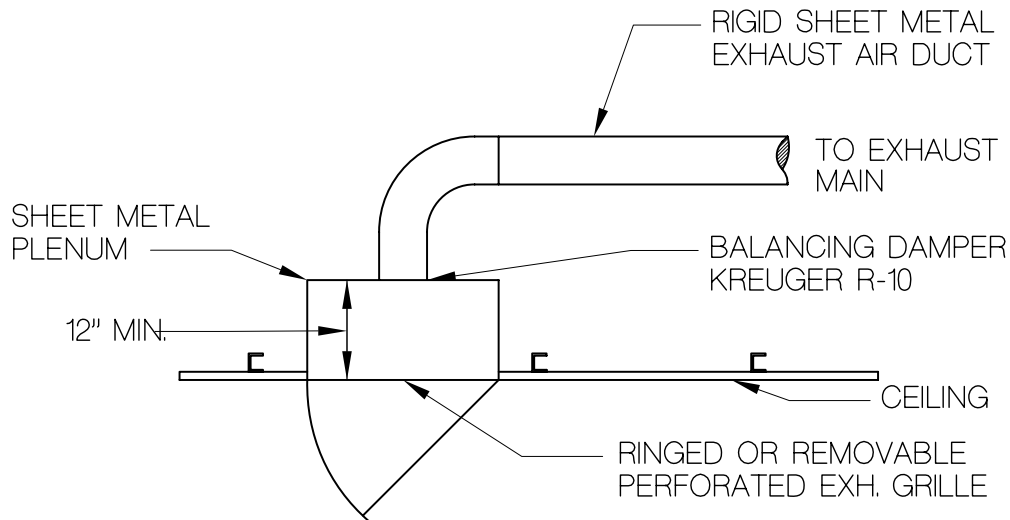
B—DIFFUSER MOUNTING: SOFT CEILING

DIFFUSER MOUNTING

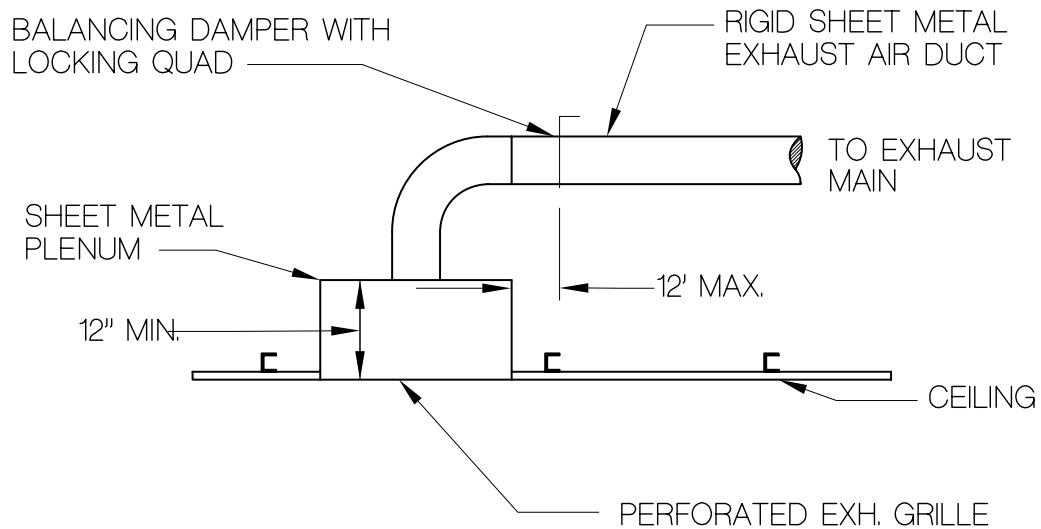


NOTE: PROVIDE PANEL ACCESS AT P.O.C.

TENANT SMOKE EXHAUST LAYOUT



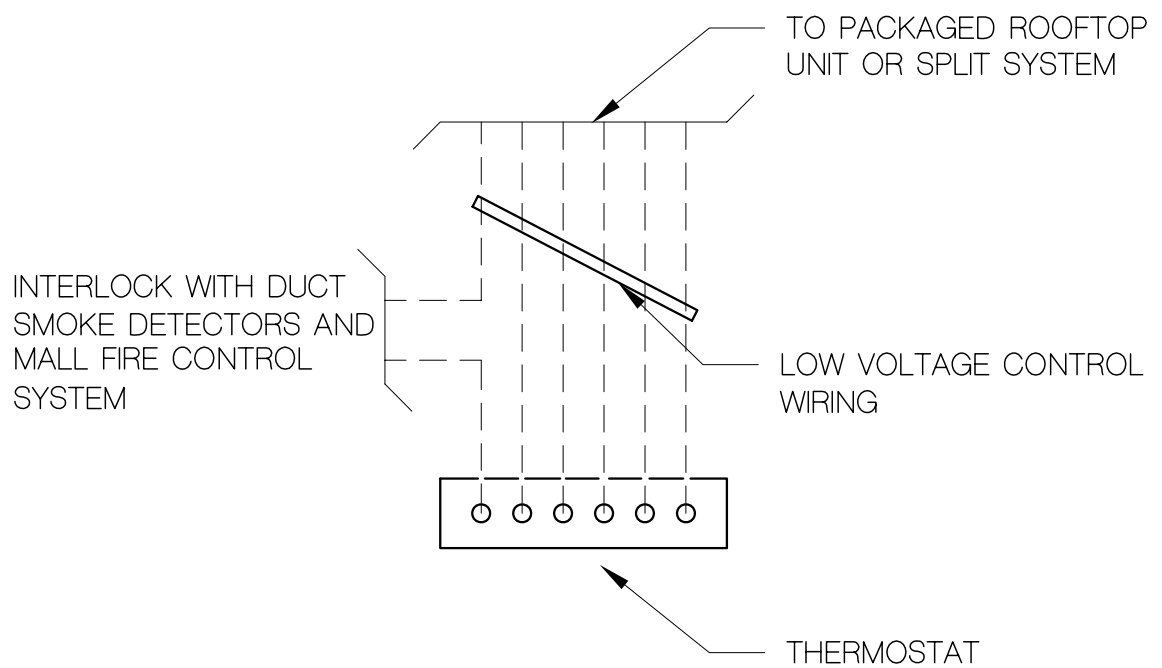
A— SMOKE EXHAUST GRILLE:
HARD CEILING



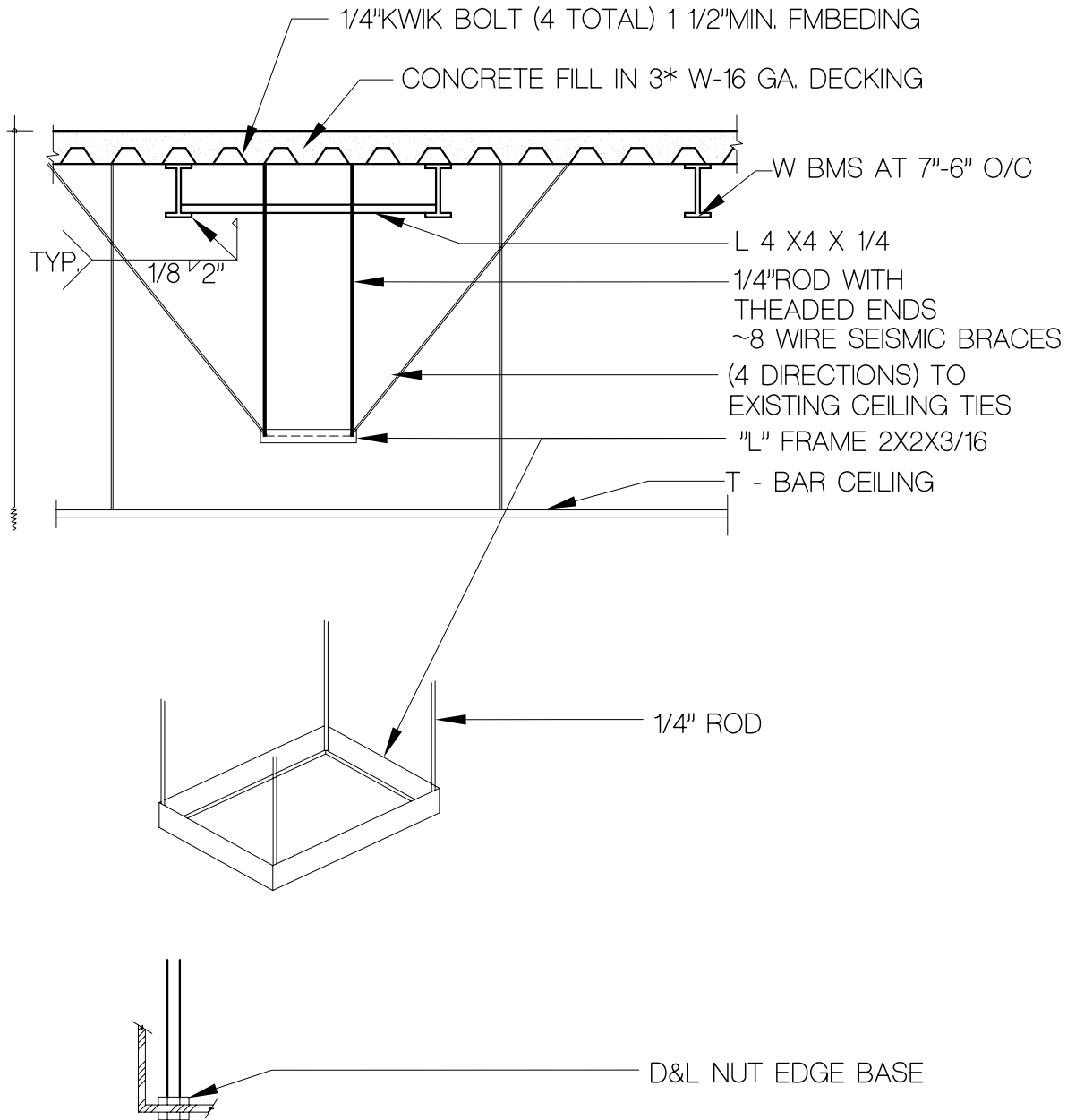
B— SMOKE EXHAUST GRILLE:
SOFT CEILING

SMOKE EXHAUST GRILLE

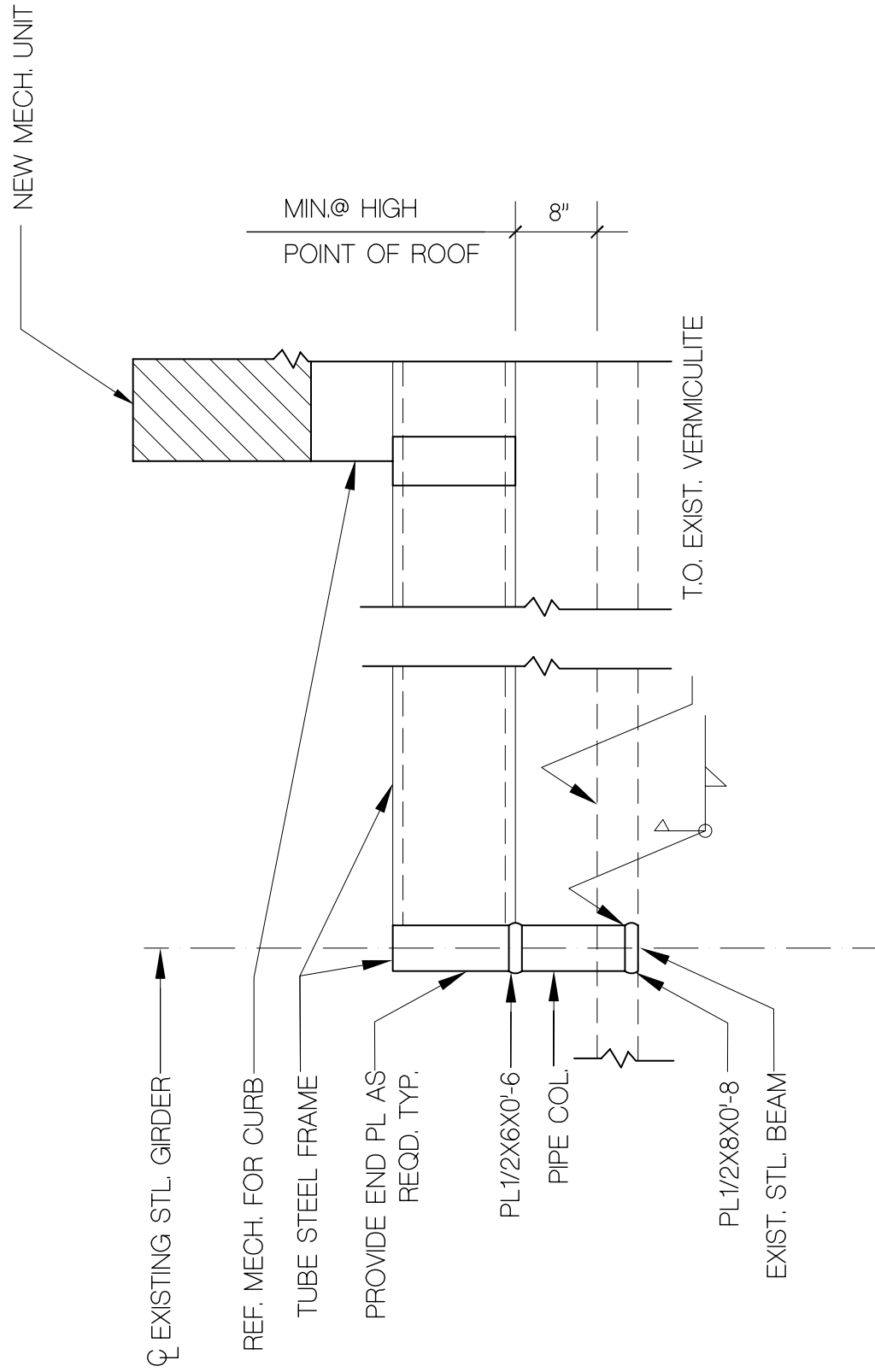




TENANT A/C UNIT SHUT OFF



SUPPORT FOR HVAC FAN COIL UNITS



HVAC SUPPORT



① INTERMEDIATE SUPPORTS
FOR TENANT HVAC
UNIT.
(BY TENANT@ TENANT'S EXPENSE)

② CONNECTION OF
INTERMEDIATE SUPPORTS
TO TUBE STEEL.

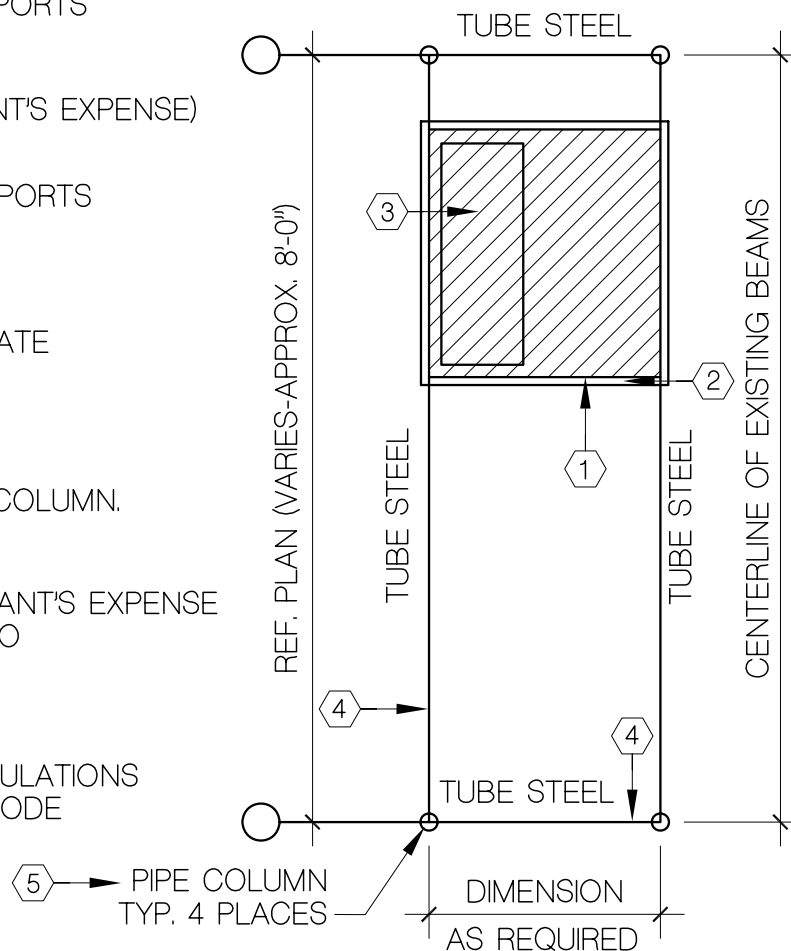
③ CONNECTION OF
TENANT HVAC
UNIT, TO INTERMEDIATE
SUPPORTS OR T.S.

④ SUPPORTS.

⑤ DIAMETER OF PIPE COLUMN.

NOTE: SUPPORTS BY
LANDLORD AT TENANT'S EXPENSE
SOME TENTANTS TO
TO PROVIDE THEIR
OWN SUPPORTS.

NOTE: PROVIDE
STRUCTURAL CALCULATIONS
AS REQUIRED BY CODE



HVAC SUPPORT



SMOKE EXHAUST AIR CHANGE SCHEDULE				
ROOM NAME	SIZE (FT.) L x W x H	VOLUME (FT. ³)	EXHAUST C. F. M.	
			REQ' D (1)	DESIGN (3)
TOILET			N.R. (2)	N.R. (2)
TOTALS				

- (1) BASED ON 6 AIR CHANGES PER HOUR.
- (2) NOT REQUIRED BY CODE FOR TOILET ROOMS OR ROOMS LESS THAN 50 SQ. FT.
- (3) BASED ON ALLOCATED AIR FLOW.

EXHAUST AIR CHANGE SCHEDULE



TENANT CRITERIA MANUAL ELECTRICAL DESIGN CRITERIA

The following is a list of minimum design information required to expedite plan approval by Landlord. It is not intended to be a complete listing of all requirements, but should serve as a minimum checklist to be used by Tenant's design consultants to complete the construction documents. It is the responsibility of the Tenant's architect or engineer to field verify dimensions, utility locations and conditions prior to and during construction.

For electrical service tenant shall connect to electrical distribution system from Landlord's electrical service room. Verify any additional requirements with Landlord's on-site representative. All reused material and equipment must be refurbished to "like new" condition.

We urge you to read this manual in its entirety in order to fully understand the requirements needed to generate an approvable set of construction documents.

ELECTRICAL DRAWING REQUIREMENTS

- Floor and wall outlets locations.
- Fans, motors and all electrical equipment (i.e., RTU) locations.
- Phone and POS outlets locations.
- Lighting fixture layout.
- Emergency and exit light locations.
- Indicate electrical powered equipment assigned to circuits.
- Feeder conduit and wire size indicated single line from electrical room.
- Arrangement of panels, transformers, time clock, etc. (electrical riser diagram).
- Conduit and wire size to HVAC equipment and panels.
- Complete electrical panel schedule.
- MEP load tabulation sheet (refer to page 89) or Center required engineering forms and schedules (refer to enclosures).
- Lighting fixture schedule.
- Notes and specifications.





DISTRIBUTION FROM REMOTE ELECTRICAL EQUIPMENT ROOM

Landlord has designed and installed an electrical distribution system originating from the electrical service rooms located throughout the Center. Landlord shall provide all associated Tenant fuses in Landlord's power distribution panel located in the main electrical service room at Tenant's expense.

Tenant Responsibility (all designs):

Tenant shall provide a complete electrical system from the Center's distribution point. Including but not limited to, all necessary labor, branch and main circuit breakers, panels, transformers, conduit, wire, etc. necessary for the satisfactory operation of an electrical system.

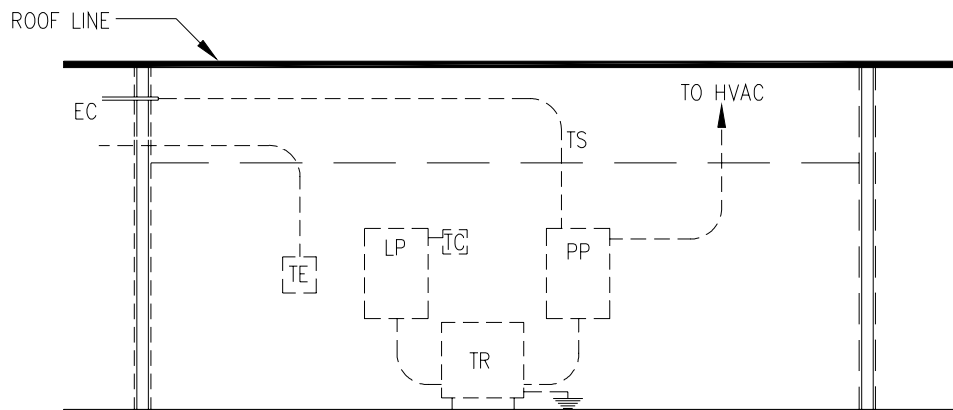
- Final connection of Tenant's electrical service by Landlord's electrical contractor at Tenant's expense (if applicable).
- Conductors from Center's electrical service room to the leased premises shall be through the designated conduit, verify with Landlord's on-site representative.
- Electrical equipment and materials shall be new, in accordance with the National Electrical Code standards and local codes and shall bear the Underwriters Laboratories label.
- Time clock shall control all storefront signage and show window lighting.
- Electrical panel shall be provided with bolt on breakers and copper bus bars.
- Lighting circuits shall be rated for switching duty.
- Additional capacity may be available, upgrades to service size shall be at Tenant's expense upon Landlord's approval.
- Food electrical service is 227/480 volts or 120/208 volts - 3 phase 4 wire.

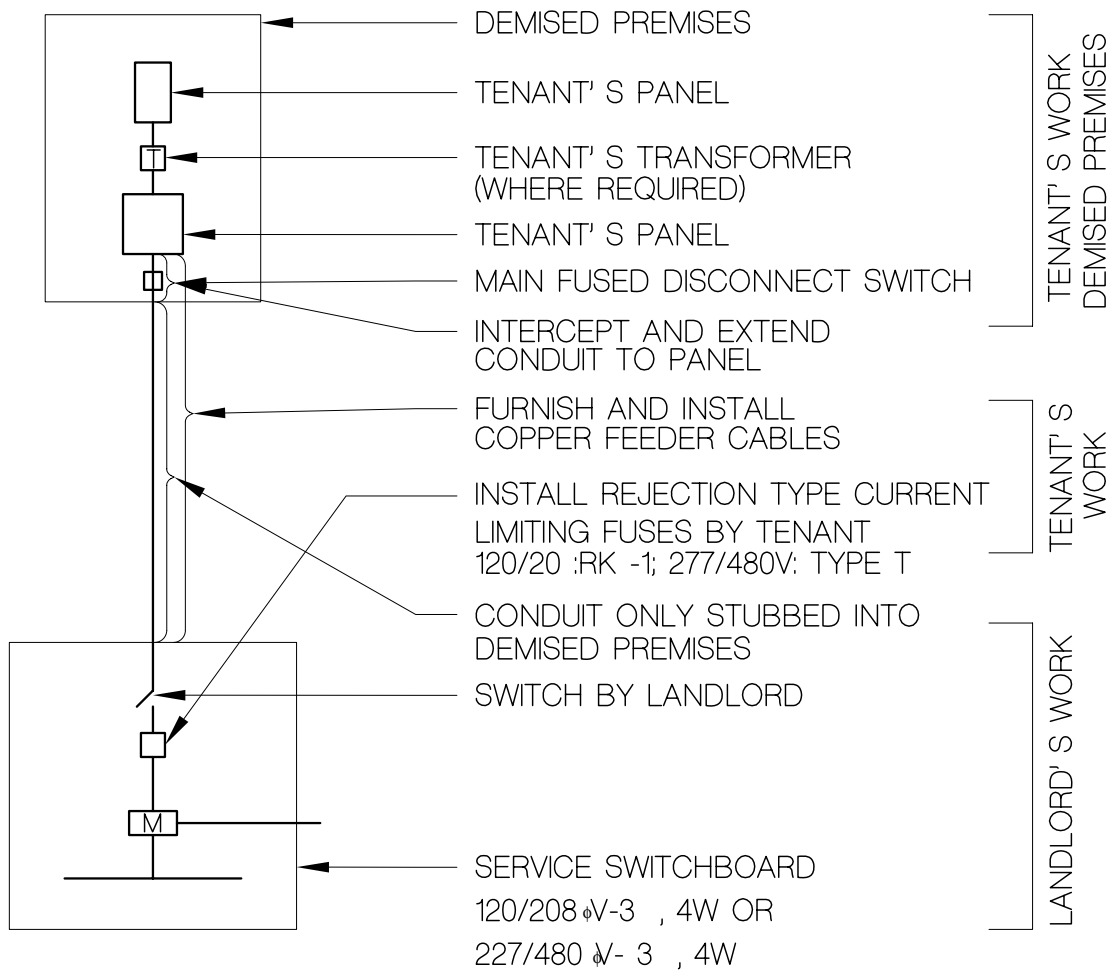
Telephone Service:

Telephone and service shall be provided by the Tenant (verify existing conditions).

- PP-** Main power panel by Tenant. Tenant's electrical engineer shall complete a panel schedule (refer to page 42).
- TR-** Step down transformer by Tenant. Ground to building steel.
- LP-** Lighting and power panel by Tenant. Tenant's electrical engineer shall complete a panel schedule.
- TC-** Time clock by Tenant to control store sign and show window lighting circuits.
- EC-** Existing or empty conduit by from Landlord's electrical service room to leased premises.
- TS-** Extension of Tenant's electrical service from "EC" to Tenant's main power panel. Extension of wire and conduit shall be by Tenant.
- TE-** Existing or empty telephone conduit to space. Telephone wire from common Tenant electric service room to leased premises by tenant and/ or telephone company at Tenant's expense.
- PS-** Telephone system by Tenant and local telephone company at Tenant's expense.
- HVAC-** Conduit below roof in joist space. Conduit to come up through bottom of unit. Do not penetrate roof in a pitch pocket.

DISTRIBUTION FROM ELECTRICAL EQUIPMENT ROOM.





NOTE: TENANT SHALL ARRANGE FOR POWER COMPANY TO INSTALL METER.

SINGLE LINE DIAGRAM

CENTER:
SPACE NO:
NAME OF TENANT:
GROSS LEASED AREA IN SQ. FT.

MECHANICAL

CALCULATED DESIGN HEATING LOAD	
CALCULATED DESIGN COOLING LOAD	MBH
LANDLORD ALLOCATED AIR SUPPLY	MBH
CALCULATED AIR SUPPLY	CFM
MAKE-UP AIR SYSTEMS (S) (IF APPLICABLE)	CFM
TOTAL AIR SUPPLY	CFM
TOILET EXHAUST	CFM+
SPECIAL EXHAUST	CFM
TOTAL EXHAUST	CFM+
NEGATIVE/ POSITIVE PRESSURE (AIR SUPPLY - EXHAUST)	CFM+
VARIABLE AIR VOLUME TERMINAL UNITS	
AIR CFM MAX.	
QUANTITY	
CALCULATED LOSS IN DUCTWORK	
CALCULATED S.P. LOSS IN VAV UNIT (S)	
TOTAL S.P. IN W.C.	

ELECTRICAL

LOAD BREAKDOWN		
APPLIANCES (HEAT PRODUCING)		
RECEPTACLES	WATTS	
EQUIPMENT	WATTS	
H. W. HEATER	WATTS	
SPACE HEATING	WATTS	
MISCELLANEOUS	WATTS	
SUBTOTAL	WATTS	
SIGN	WATTS	
LIGHTING	WATTS	WATTS/ SQ.FT.
GRAND TOTAL	WATTS	WATTS/ SQ.FT.
	WATTS	WATTS/ SQ.FT.

PLUMBING

DOMESTIC H. W. HEATER STORAGE	GALLONS
NUMBER OF W. C. FIXTURE UNITS	
NUMBER OF LAVATORIES	
NUMBER OF COMMERCIAL SINKS	
OTHER EQUIPMENT USAGE	GPM

NOTE: THIS SHEET MUST BE INCLUDED ON FINAL PLANS.





**TENANT CRITERIA MANUAL
PLUMBING DESIGN CRITERIA**

Tenant Responsibility:

Tenant shall provide a complete plumbing system from Landlord's distribution point. Including but not limited to, all necessary labor, connections to supply stubs, piping, clean-outs, fixtures, etc. necessary for the satisfactory operation of a plumbing system.

- Connection to Landlord's point of service and extend service as per code.
- Provide a water meter located in toilet room accessible to Landlord (verify readout with Landlord's on-site representative).
- Provide handicapped toilet facilities in accordance with Title III of American with Disabilities Act and local codes.
- All toilets must be flush valve operated.
- Provide water proof membrane in water areas for all upper level tenants (i.e., toilet rooms, sink areas).
- All water heaters must be located below ceiling and have a appropriate overflow pan.
- Provide relief valve and piping from water heater and overflow pan to nearest floor drain.
- Domestic water piping to be insulated with a minimum 1" thick fiberglass insulation.
- At least one floor drain and cleanout in each toilet room, kitchen and or wet areas must be installed.
- Sanitary piping shall be cast iron.
- Combustible piping (PVC) shall not be installed nor permitted through any floor, rated partition, or tenant plenum areas.
- Soil piping to be cast iron, domestic water piping to be type "L" copper, vent piping to be cast iron, galvanized steel or copper.

Additional Food Related Tenant Responsibility:

- Connect to Landlord's point of service and extend service according to Tenant's requirements and applicable and local codes.
- Each tenant will supply solenoid valves in their gas supply line that will be interconnected to the mall fire alarm system to ensure shut down of gas fired equipment (if applicable).
- Tenant must provide a hand and three compartment sink (if applicable).
- Mop sinks are suggested.
- All gas piping shall be welded from Landlord provided tap.
- Gas piping shall not be in concealed spaces. Sleeved and vented as per code.
- Gas piping shall be supported and painted per Center's specifications.
- Provide gas pressure regulator and meter at main or as per code.
- All Tenants are to install water meters type: ABB Water Meters Model C-700.





The following is a list of minimum design information required to expedite plan approval by Landlord. It is not intended to be a complete listing of all requirements, but should serve as a minimum checklist to be used by Tenant's design consultants to complete the construction documents.

We urge you to read this manual in its entirety in order to fully understand the requirements needed to generate an approvable set of construction documents.

PLUMBING DRAWING REQUIREMENTS

- Location of fixtures.
- Clean-out and floor drain locations.
- Domestic water distribution.
- Water heater detail with relief valve and piping to over flow pan and floor drain.
- Location of sewer and vent connection.
- MEP load tabulation sheet (refer to page 89) or Center required engineering forms and schedules (refer to enclosures).
- Water meter location (if applicable).
- Water, waste and vent riser diagrams.

Additional Food Related Tenant Requirements:

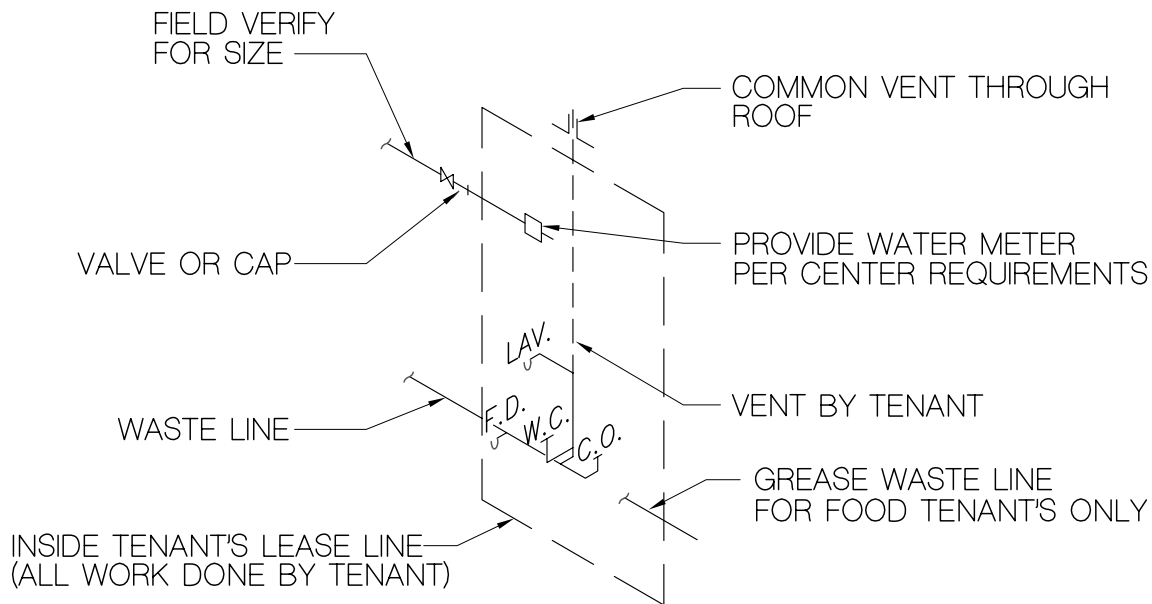
- Gas piping layout.
- Line sizes.
- Control valves.
- Grease line connection.
- Gas submeter locations.

DOMESTIC WATER, SANITARY, VENT, GREASE AND GAS

Note: Tenant shall field verify the utilities for their lease space. Contact Landlord's mechanical engineer for design specifications.

SIZES:

- Domestic cold water line 3/4".
- Sanitary line 4".
- Grease line (Food Court Cafe) 4".
- Vent. line 2 1/2".



NOTES:

ALL DOMESTIC HOT AND COLD WATER PIPING WITHIN TENANT SPACE TO BE INSULATED WITH 1" THICK FIBERGLASS ALL SERVICE JACKET TYPE WRAP AROUND INSULATION.

ALL SANITARY PIPE TO BE CAST IRON.
ALL DOMESTIC WATER PIPING TO BE TYPE "L" COPPER TUBING.

P.V.C. PIPING IS NOT PERMITTED.

ALL TENANTS MUST PROVIDE A WATERPROOF MEMBRANE UNDER FINISH FLOOR AND TURN-UP 4" ON EACH WALL AT ALL PLUMBING AREAS WITHIN SPACE.

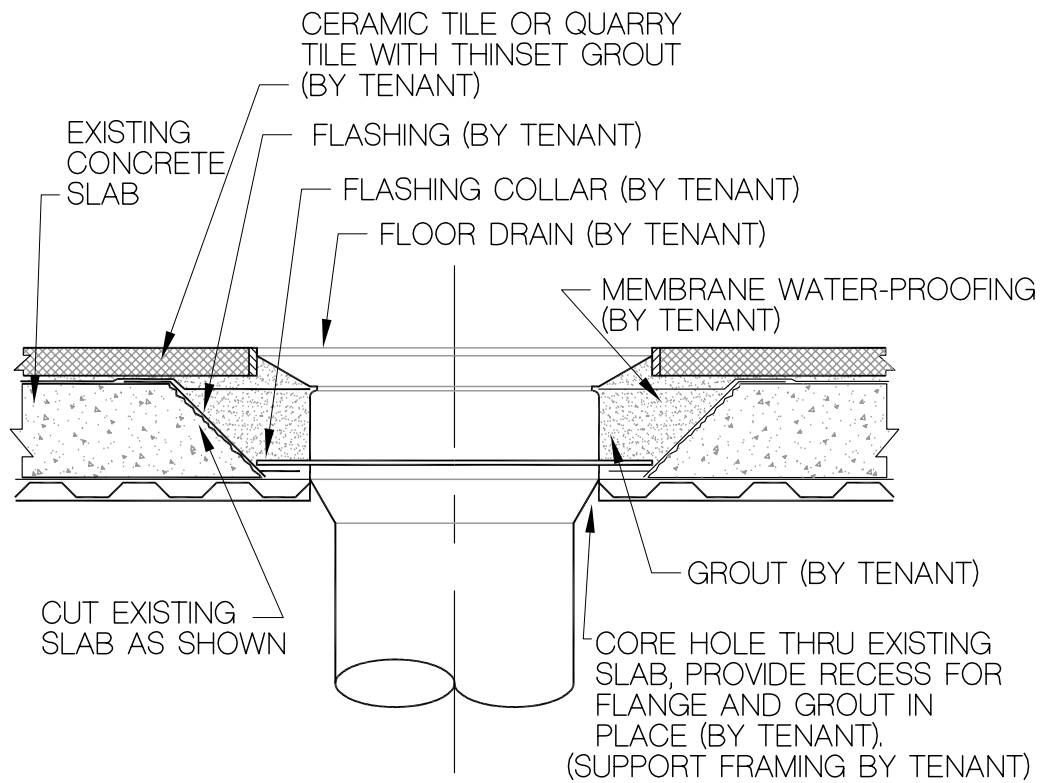
TENANT IS TO PROVIDE AN INDUSTRIAL BACKFLOW PREVENTOR.

ALL TENANT WATER HEATERS SHALL HAVE A RELIEF VALVE PIPED TO THE FLOOR DRAIN.

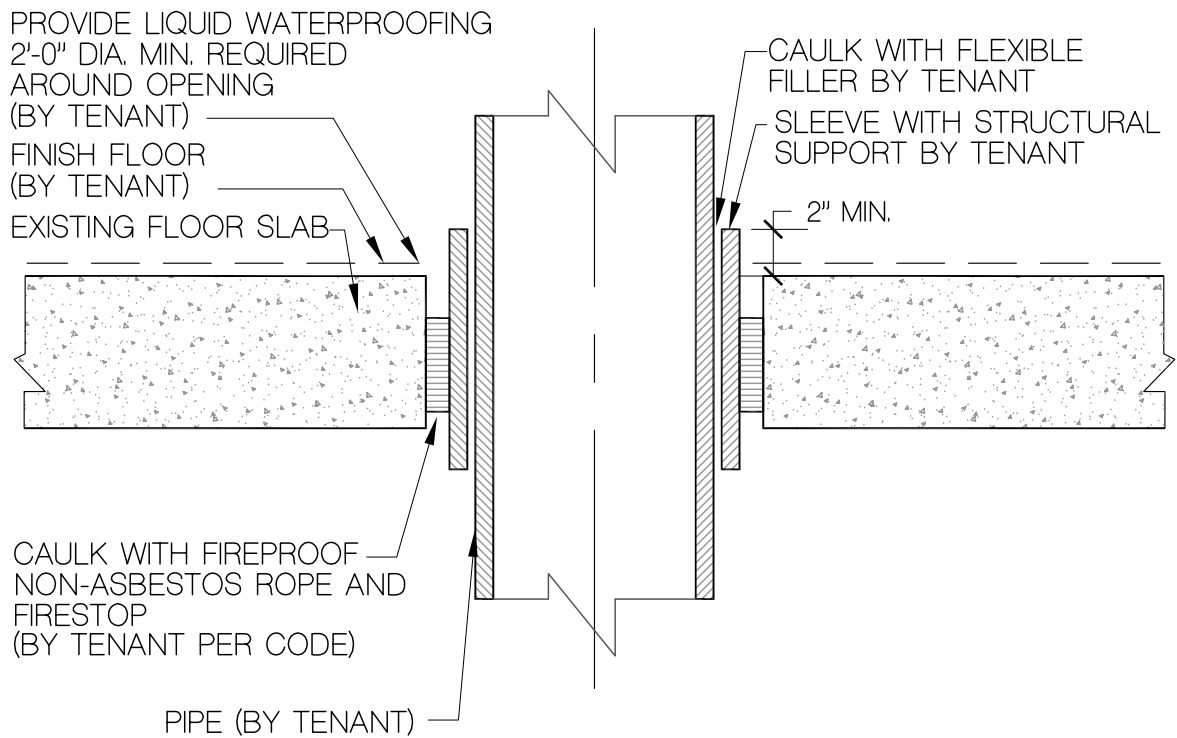
THE OVERFLOW PAN SHALL BE PIPED TO NEAREST FLOOR DRAIN.

ALL TOILETS MUST BE FLUSH VALVE OPERATED.

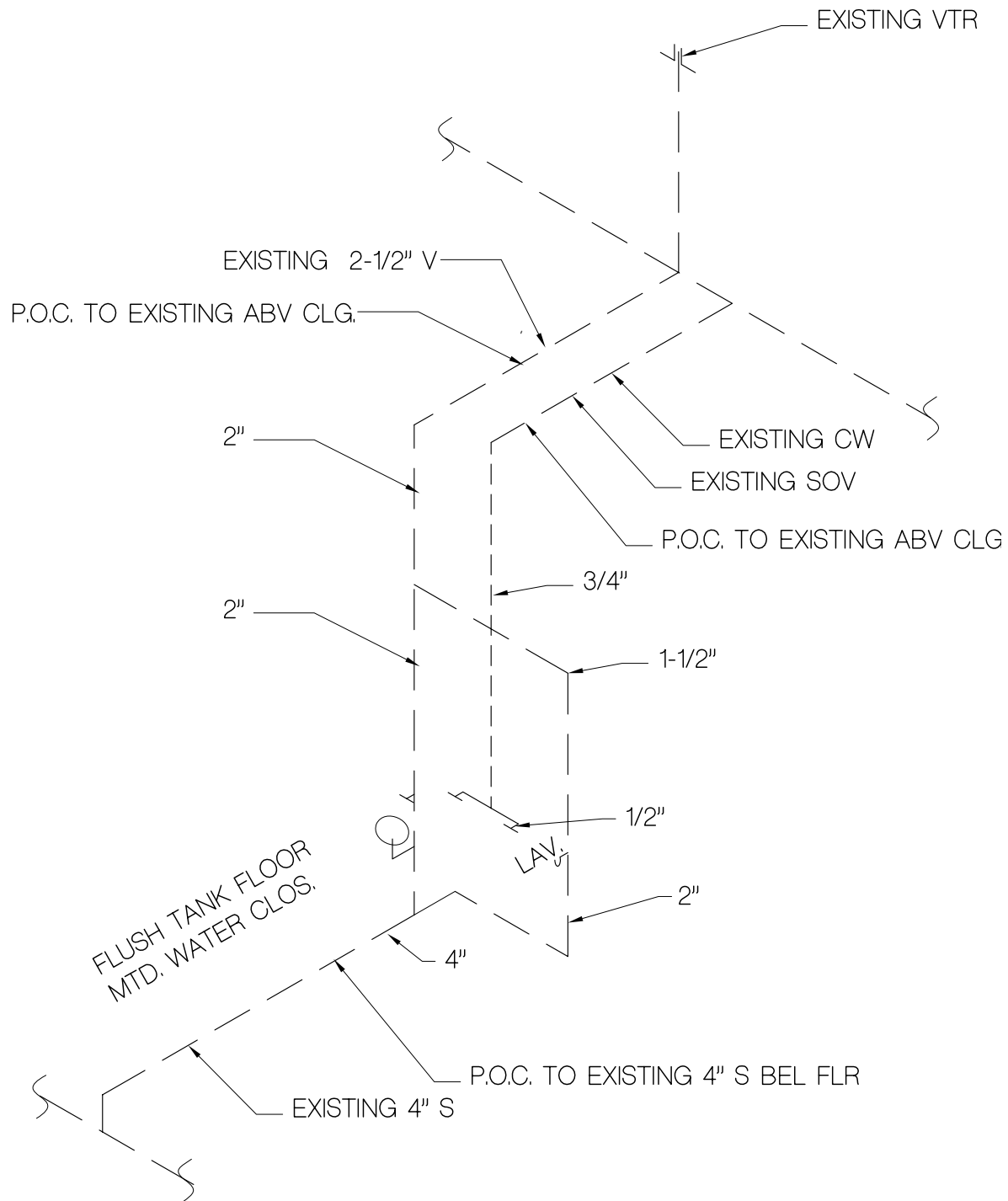
TYPICAL PIPING DIAGRAM



FLOOR DRAIN PENETRATION



PIPE FLOOR PENETRATION

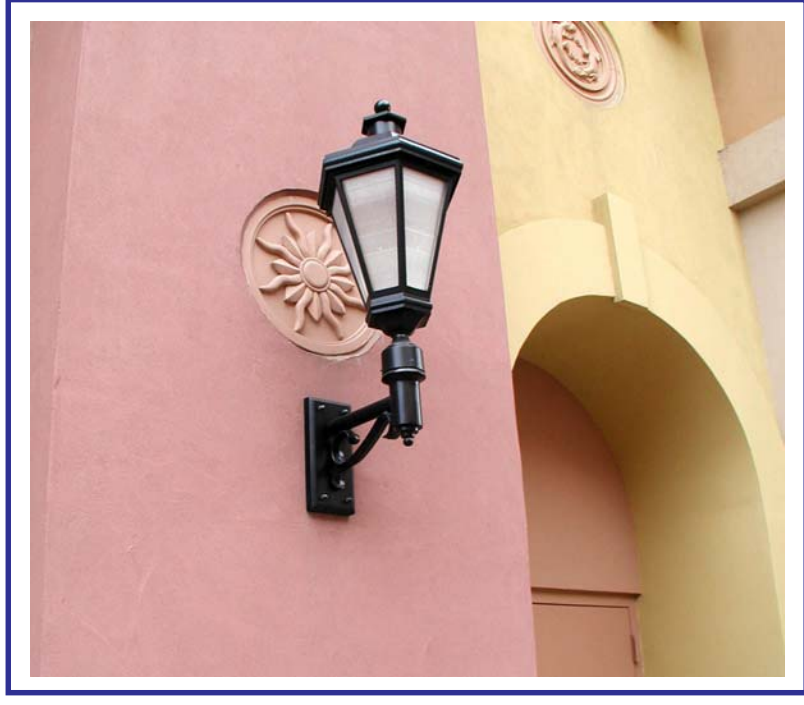


NOTES:

1. PIPE SIZES ARE FOR TYPICAL INSTALLATION ONLY & NOT TO BE USED FOR RELOCATED TOILET ROOMS AND ADDED SINKS.
2. HOT WATER FOR LAVS. NOT PART OF TYP. PIPING TENANT SHALL COORDINATE WITH ELECTRICAL FOR ELECTRIC HOT WATER HEATER REQUIREMENTS.

TYPICAL TENANT TOILET PIPING DIAGRAM





TENANT CRITERIA MANUAL FIRE ALARM DESIGN DESIGN CRITERIA

The following is a list of minimum design information required to expedite plan approval by Landlord. It is not intended to be a complete listing of all requirements, but should serve as a minimum checklist to be used by Tenant's design consultants to complete the construction documents.

We urge you to read this manual in its entirety in order to fully understand the requirements needed to generate an approvable set of construction documents.

SPRINKLER DRAWING REQUIREMENTS

- Location of sprinkler head grid with main and branch pipe sizes.
- Temperature rating of all heads.
- Hydraulic calculations.
- Fire extinguisher locations.
- Height of ceiling drops.
- Lighting location.
- Curtain wall locations.

LANDLORD SUPPLIED SPRINKLER SYSTEM

Landlord has designed and installed a fire prevention system (sprinkler system). All Tenants must comply with NFPA guidelines and the local codes.

Tenant Responsibility:

Tenant shall provide a complete sprinkler system within the leased premises; including but not limited to, all necessary labor, piping, sprinkler heads, escutcheons, etc. for the satisfactory operation of a sprinkler system. Tenant shall verify existing conditions.

- Upon completion of sprinkler system in leased premises, Tenant's sprinkler contractor must contact Landlord to arrange for a system shut down for final point of connection (at Tenant's expense).
- Plans must be signed and sealed by a registered Fire Protection Engineer of the State.
- Each tenant must generate a sprinkler shop drawing and supply hydraulic calculations to the Landlord's on-site representative.
- Tenant's sprinkler system shall give coverage up to Tenant's lease line.
- Provide sprinkler coverage at exit alcove and storefront entrance alcove.
- No combustible material is allowed above tenant ceiling unless sprinkler coverage is provided.
- Maintain a minimum 18" clearance between ceiling sprinklers and stock or displays.
- All storage decks and mezzanines must be fully sprinkled.





Tenant shall provide a complete fire alarm system from Landlord's distribution point (junction box) within the leased premises, including but not limited to, all necessary labor, strobes, horns, wiring, etc. necessary for the satisfactory operation of a fire alarm system.

Tenant Responsibility (if applicable):

- Upon completion of tenant fire alarm system in Tenant's space, Tenant's fire alarm contractor must contact Landlord for final point of connection to Landlord's fire alarm junction box at Tenant's expense.
- Fire alarm devices must be structurally mounted.
- Class "A" system, wires must be identified for direction and polarity.
- Current ADA guidelines, and local codes must be followed.
- If Tenant provided RTU, Tenant must indicate smoke duct detector to interface with Landlord's system.
- Provide duct smoke detector, locate inside supply duct, downstream of the filters and ahead of any branch connections, on all systems. Any system over 15,000 CFM shall provide duct smoke detectors located inside the return duct, upstream of any filters, exhaust air connections or outside air connections.
- Tenant to verify any additional Center requirements for RTU shut down in the event of fire detection.

Additional Food Related Tenant Responsibility:

- Hood suppression system and makeup air to interface with Landlord's fire alarm system (if applicable).
- All food related Tenants must submit hood suppression plans to Local Jurisdiction for approval.

